

Boxing Day

£54.00 per person | Children £25.00

Starters

Turkey & sweetcorn chowder, smoked bacon and parsley dumplings Gl, Ce, M
Treacle roasted ham terrine, potato salad, quail "Scotch egg",
red cabbage, ketchup Mu, Ce, Gl
Potted hot smoked salmon, avocado and lemon jam, dill pickled cucumbers,
toasted rye bread F, Gl, M, SD
Wafer wrapped Camembert, port, cranberry and orange chutney, pickled pear,
candied walnut (V) Nu, M, Gl, SD

Mains

Roast rib of beef, confit carrot, duck fat roasties, Yorkshire pudding,
bordelaise sauce Gl, SD, Ce
Roast hake, cavalo nero, parsnip purée, brown shrimp, red wine sauce,
tarragon gnocchi F, Cr, Ce, SD, M, Gl
Corn fed chicken Ballantine, sage and chestnut farce, pancetta, white onion
purée, Lincolnshire poacher and potato gratin, roast savoy cabbage M, SD, Ce
Boulangère potato hot pot, roast savoy cabbage confit, carrot, caramelised onion and
thyme gravy (V) Ce, SD, M

Desserts

Black forest pavlova, black cherries, chocolate meringue, cherry sorbet,
kirsch and vanilla ice cream M, E
Sticky toffee pudding and apple trifle, honeycomb, spiced apple sorbet Gl, M, E
Mulled pear and almond frangipane tart, Cognac and clementine custard Gl, Nu, E, M
Platter of cheeses, cranberry, port and pear chutney, savoury biscuits,
celery, grapes Gl, Ce, SD, M

Coffee

Freshly brewed filter coffee, served with mini mince pies

(V)= suitable for vegetarians

ALLERGEN Information Ce-Celery, Cr-Crustaceans, E-Eggs, F-Fish, P-Peanuts, S-Soy,
M-Milk, Nu-Nuts, Gl- Gluten, Se-Sesame, SD-Sulphur Dioxide, L- Lupin flour, Mo-
Molluscs, Mu-Mustard