

Boxing Day

49.00 pp Children – 25.00 pp

Starters

Turkey and 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](#) = 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