

## Boxing Day lunch menu

### Talbooth smoked salmon

Toasted muffin, poached hens egg and sauce hollandaise

### Winter truffle and manchego ravioli (V)

Freshly grated truffle and tahoon cress

### Scottish langoustine with pork belly

Butternut squash and purple shiso

### Terrine of lobster, halibut and red mullet

Caviar and fine herbs

### Norfolk quail pithivier

Celeriac and apple remoulade with Madeira jus

### Ibérico ham with compressed melon

Ricotta cheese and basil

### Mersea crab wonton

Vegetable paysanne and shellfish consommé

or

### Spiced vegetable wonton (V)

Lemon grass and kaffir lime broth

### Roast ribs of dry aged British beef

Yorkshire pudding, roast potatoes and gravy

### Roast rack and rump of Suffolk lamb

Caramelised onion samosa, charred tenderstem broccoli and herb gnocchi

### Breast of Creedy Carver chicken and confit leg croquette

Cardamom infused carrot, smoked pomme purée and chicken jus

### Poached halibut with hand dived scallop

Jerusalem artichoke, cavolo nero and caviar beurre blanc

### Pan roast wild sea bass

Crispy smoked eel and raisin cannelloni, spinach purée and buttermilk

### Field mushroom and goats cheese cadeau (V)

Roasted cauliflower, rainbow chard and curry velouté

## Boxing Day lunch menu

**Egg custard tart**

Armagnac prune and almond tuile

**Talbooth sherry trifle**

Biscotti and berries

**Blackcurrant delice**

Liquorice ice-cream and bourbon vanilla marshmallow

**Mango and coconut ripple cheesecake**

Coconut rocher and pineapple sorbet

**Sticky toffee pudding**

Baileys toffee sauce and Tahitian vanilla ice-cream

**Selection of British and French cheeses**

Served with pear chutney and fig and raisin bread

Coffee and handmade chocolates

£85 per person