

Boxing Day lunch menu

Talbooth smoked salmon

Toasted muffin, poached hens egg and chive beurre blanc

Mille feuille of young vegetables and garlic creamed spinach (V)

Artichoke barigoule and hollandaise sauce

Pan seared hand dived scallops with pork belly

Jerusalem artichoke and coffee caramel

Ballotine of Norfolk quail with confit leg 'toastie'

Haricot blanc, poached pear and pan fried quails egg

Open ravioli of butter roast veal sweetbreads and smoked cheddar cheese

Madeira reduction, Swiss chard and thyme oil

Terrine of lobster, red mullet and brill

Yuzu mayonnaise, tahoon cress and caviar

Sicilian red prawn tortellini

Crushed salt baked beetroot and lemongrass velouté

or

Winter truffle and manchego tortellini (V)

Shimeji mushrooms and truffle velouté

Roast ribs of dry aged British beef

Yorkshire pudding, roast potatoes and gravy

Slow baked turbot on the bone

Buttered leeks, razor clams, herb gnocchi and peppercorn sauce

Butter roast john dory

Roscoff onions, rainbow chard, langoustine and shellfish bisque

Herb coated rack of Suffolk lamb

Slow cooked lamb belly, potato pressing, king oyster mushroom and lamb jus

Breast of Creedy Carver chicken and barbecue glazed thigh

Fondant potato, charred tenderstem broccoli, chorizo and chicken jus

Field mushroom and goats cheese cadeau (V)

Roasted cauliflower, rainbow chard and curry velouté

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Coconut panna cotta with mango salsa

Molasses syrup and lime meringue

Millionaire shortbread with clementine

Pistachio and Amaretti ice-cream

Passion fruit meringue pie

Rum jelly and Tahitian vanilla Chantilly

Hot sticky toffee pudding

Coconut rocher and pineapple sorbet

Sticky toffee pudding

Baileys toffee sauce and smoked chestnut cream

Warm chocolate fondant

Cherry sorbet and pistachio custard

Selection of British and French cheeses

Served with pear chutney and fig and raisin bread

Coffee and handmade chocolates

£90 per person