

# Boxing Day

## Starters

Crispy whitebait, devilled mayonnaise, lemon & mixed baby leaves (E,F,G,Mu,SD)

Classic lobster & prawn cocktail, brown bread, lemon butter (C,E,F,G,Mk,Mu,SD)

Terrine of smoked chicken & Parma ham, shitake mushrooms, roasted figs, parsnip puree, toasted brioche (E,G,Mk,Mu,SD)

Roast carrot soup, crispy feta, cherry tomatoes, black olive crumb & pickled mustard seeds (Ce,E,G,Mk,Mu,SD)

Chargrilled tenderstem broccoli, black garlic, poppy seeds, shaved pecorino, red chicory & hazelnut dressing (Mk,N,SD)

Peking duck spring roll, hoi sin dipping sauce, mizuna, cucumber noodles & crispy spring onion (G,Mu,S,SD,Se)

## Main courses

Beer battered haddock, chunky chips, minted mushy peas & tartare sauce (E,F,G,SD)

Sutton Hoo chicken breast, chicken leg, sage & onion steamed pudding, broccoli puree, wild mushrooms & roasted shallots (Ce,G,Mk,SD)

Roast loin of Dingley Dell pork, roast potatoes, apple sauce, apricot, cherry & thyme stuffing, red wine jus (Ce,E,Mk,SD)

Rotolo of fresh ricotta, spinach & pinenuts, chargrilled white asparagus, romesco dressing & fresh truffle (v) (G,Mk,N,SD,E)

Roast sirloin of British beef, Yorkshire pudding, roast potatoes & red wine jus (Ce,E,G,Mk,SD)

Fillet of hake, mussels, samphire, crushed new potatoes, curry velouté & kaffir lime (F,Mk,Mo,SD)

All dishes include one extra of your choice with additions at £3.75

Buttered new potatoes (Mk,SD) / fat chips (G,SD) / tomato & shallot salad (SD) / mixed leaf salad (Mu,SD) / peas (Mk), skinny fries (G,SD), seasonal veg (Mk,SD)

## Desserts

Salted caramel tart, pump street 70% chocolate ganache, blackberries & cultured cream (E,G,Mk,SD)

Yoghurt pannacotta, raspberry sorbet, crispy raspberry & basil (Mk,SD)

Sticky toffee pudding, dates & toasted walnuts, toffee sauce, crème anglaise (E,G,Mk,N,SD)

Lemon meringue cheesecake, pistachio ice cream, orange crisps & lemon balm (E,G,Mk,N,SD)

Selection of British cheeses, fig chutney, celery & grapes (Ce,G,Mk,SD)

White chocolate profiteroles, caramel, hazelnuts, vanilla mascarpone, hot coffee & tia maria sauce (E,G,Mk,N,SD)

## £50 per person for 3 courses

### Allergen Key

[C] Crustaceans, [Ce] Celery, [E] Eggs, [F] Fish, [G] Cereals Containing Gluten, [L] Lupin, [Mk] Milk, [Mo] Molluscs, [Mu] Mustard, [N] Nuts, [P] Peanuts, [S] Soya, [SD] Sulphur Dioxide, [Se] Sesame seeds