



Boxing Day

Jerusalem artichoke velouté

Chicken, truffle & herb ballotine & artichoke crisps (S, M, G, E)

Asian duck tacos

Crunchy vegetables & hoi-sin sauce (So,S,G)

Prawn & Avocado cocktail with Harwich brown crab

Marie rose sauce, lemon, brown bread & butter (M, G, C E)

Ham hock terrine with crispy egg

Pineapple & chilli salsa (G, M, S, E)

Caramelised onion & feta tart fine

Red grape, rocket & balsamic (M, E, G, N, S)

Salt & pepper baby squid with soy & lime dressing

Beansprouts, spring onion & chilli (M, F, E, Mu)

Roast sirloin of beef

Beef dripping potatoes, Yorkshire pudding, seasonal vegetable & red wine gravy (M, S, F, G)

Roast pork outlet & crispy croquette

Pomme puree, finger carrot, onion & chive crumb, quince & red wine jus (M, S, F, G)

Mozzarella & basil arancini

Pomodoro sauce, charred tenderstem broccoli & candied black olives (M, G, S, N)

Cod supreme with parsley velouté

Cauliflower puree, potato rosti & chorizo roasted florets (M, F, S, Mu)

Beer battered haddock

Thick chips, minted mushy peas, tartare sauce & lemon (M, S, F, G)

Pan roast lamb rump with roasted garlic jus

Celeriac fondant, braised red cabbage, girolles & crispy potato (M, S, F, G)

Grilled skate wing with warm green salsa

Lyonnaise potatoes, grilled leeks & samphire (M, S, F, G)

Amaretto & cherry cheesecake

Toasted almonds & cherry compote (M, G, S, N)

Sourdough treacle tart

Clotted cream ice cream & blackberry (M, E, G, S)

Roasted pineapple pavlova

Rum & raisin sauce & coconut (M, G, E, S)

Chocolate mousse with caramelised banana

Salted caramel & coffee jelly (M, G, S, N)

Christmas pudding with marmalade & brandy sauce

Candied orange & Chantilly cream (M, G, S, N)

Selection of cheese & biscuits

Chutney, celery & grapes (M,E,G,Ce,S)

£60 per person

Allergen Key

Milk [M], Crustaceans [C], Celery [Ce], Egg [E], Sulphates [S], Soya [So], Sesame [Se], Fish [F], Mustard [Mu], Nuts [N], Gluten [G], Peanuts [P], Lupin [L], Molluscs [Mo]