

Boxing Day Lunch

Talbooth Smoked Salmon

Toasted brioche, poached hens egg and chive beurre blanc
(E, F, G, Mk, SD)

Cauliflower Velouté (V)

Smoked cheddar bonbon, cauliflower cous cous and pine kernels
(E, G, Mk, N, SD)

Mersea Crab Mayonnaise Tart

Avocado, preserved lemon, radish, Siam sauce and endive
(C, E, G, Mk, Mu, S, SD, Se)

Breast of French Quail

Turnip, confit leg, quince, creamed sprouts and pancetta
(E, G, Mk, SD)

Pan Seared Orkney Scallops and Parma Ham

Bacon crisp, spring onion, shiitake mushroom and dashi
(F, G, Mo, S, SD)

Duck Liver Parfait and Toasted Brioche

Red onion chutney, crispy chicken skin, pistachio, and rocket cress
(E, G, Mk, N, SD)

Prawn Caesar Tart

Little gem, anchovy and Parmesan
(C, E, F, G, Mk, Mu, SD)

or

Leek Potato & Quail Egg Tart (V)

Potato espuma and chives
(E, G, Mk, SD)

Roast Ribs of Dry Aged British Beef

Yorkshire pudding, roast potatoes and gravy
(E, G, Mk, SD)

Best End of Lamb and Belly Croustillant

Crispy potato tubes, Jerusalem artichoke, rainbow chard and Madeira jus
(E, G, Mk, SD)

Pan Roast Fillet of Halibut

Charred baby leeks, black garlic purée with chorizo, lentil and caper jus
(F, Mk, SD)

Pan Roast Fillet of Sea Bass

Saffron crushed potatoes, pickled fennel, mussels and beurre rouge
(F, Mk, Mo, SD)

Paprika Seasoned Roast Rack of Dingley Dell Pork

Pomme purée, finger carrot, cider vinegar gel and Pommery mustard sauce
(Mk, Mu, SD)

Breast of Cornfed Chicken

Potato gnocchi, caramelised onion, cavolo nero with pea and tarragon jus
(E, G, Mk, SD)

Granny Smith Apple and Thyme Éclair

Salted caramel and apple sorbet
(E, G, Mk, SD)

Warm Chocolate Soufflé Mousse

Brandy snap, Baileys ice-cream, and vanilla Anglaise
(E, G, Mk, SD)

Warm Pear and Almond Bakewell Tart

Candied pecan nuts, poached pear and butterscotch sauce
(E, G, Mk, N,SD)

Fig and Blackberry Eton Mess

Ruby Port jelly, vanilla Chantilly, toasted meringue and blackberry sorbet
(E, G, Mk, SD)

Glazed Banana Delice

Lime madeleine sponge, passion fruit marshmallow and mango ice-cream
(E, Mk, SD)

Chef's Selection Cheese Board


Homemade quince jelly, biscuits, grapes and celery
(Ce, E, G, Mk, N, SD)

Coffee and Chocolates

Boxing Day Lunch:
£110.00

ALLERGENS 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 and [Se] Sesame seeds

Notification of a food allergy will mean your dishes will be served with a small MH&R  If not please check with one of our team members before starting your meal. Our suppliers and kitchen handle numerous ingredients and allergens.

Whilst we have controls in place to reduce contamination, unfortunately it is not possible for us to guarantee that any dishes we prepare for customers with special dietary requirements will be 100% allergen or contamination free.