



Boxing Day

Prawn & avocado cocktail

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

Warm duck tacos

Carrot, spring onion & mouli salad, hoisin sauce (G,E,S)

Mushroom velouté

Guinea fowl bonbon, crispy skin, raisin purée & tarragon (M,S)

Deep fried squid

Beansprouts, radish & pepper salad, kimchi mayonnaise, chilli & coriander (Mo,E,S,Mu,M,G)

Nduja sausage arancini

Roasted garlic & parsley emulsion, shaved pecorino, rocket & balsamic dressing (S,E,G,M)

Twice baked black bomber soufflé

Watercress sauce, parmesan & truffle crisp (M,E,G)

Roast sirloin of beef

Roast potatoes, Yorkshire pudding, red cabbage, root vegetable mash, mixed winter greens & gravy (M,E,G,S)

Battered fillet of haddock

Thick cut chips, mushy peas & tartare sauce (F,M,S,E,Mu)

Rolled pork belly

Boulangère potatoes, braised savoy cabbage, apple purée & red wine jus (F,M,S,E,Mu)

Lamb saddle

Rosemary & garlic hasselback potatoes, ratatouille, salsa verde & lamb jus (M,S,Ce)

Pan-fried salmon fillet

Potato & dill croquette, baby gem lettuce, poached egg, Keta Caviar & chive beurre blanc (F,M,S,C)

Whole grilled lemon sole

Potted shrimp beurre noisette, crispy capers, new potatoes & tenderstem broccoli (F,M,S,C)

Pan-fired gnocchi

Charred leeks, crispy kale, broccoli purée & hazelnut crumb (G,M,N,E)

Christmas pudding

Crème anglaise & brandy cream (G,E,M,S,N)

Sticky toffee pudding

Vanilla ice cream & toffee sauce (M,G,E)

Coconut & lime panna cotta

Lime gel & coconut tuille (E)

Blackberry pavlova

Mascarpone cream, blackberry compote & caramel brittle (E,M)

Vanilla cheesecake

Milk chocolate ganache, toasted hazelnuts & wafer (M,E,G,N)

Selection of cheese & biscuits

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

£65 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]