



BOXING DAY MENU

*The dinner after, Hip hip hooray — Enjoy a merry feast.
Relax, restore and rejoice, There's plenty of choice — From light bites to roasted joy.*

From Noon until 8pm
£35 per Adult, £17.50 per child
included in the Three Night Christmas Package

STARTER

- Roasted Parsnip Soup**, with maple candied pumpkin seeds & coconut yoghurt **VE, S, N**
Cheddar & Caramelised Apple Soufflé, carrot & thyme jam, cider rarebit crisp **V, D, E, SD, G, MU**
Pressed Confit Chicken & Black Pudding Terrine, beetroot chutney, toasted bloomer **G, SD, MU, S**
Sweet Potato Tikki Cakes, wasabi dressing **VE, G, MU, S**
Smoked Haddock & Chalk Stream Trout Fishcakes, tarragon dressing **G, F, E, SD**

MAIN COURSE

- Roast Sirloin of Beef**, Yorkshire pudding, goose fat roasted potatoes, winter greens, maple & mustard roasted root vegetables, red wine & thyme gravy **G, D, E, CE, MU, SD**
Oven Baked Chalk Stream Trout, roasted cherry tomatoes, tenderstem broccoli, new potatoes, saffron cream sauce **F, D**
Braised Shoulder of Lamb, dauphinoise potato, parsnip purée, rosemary roasted winter vegetables, red wine jus **GF, SD, D**
Roast Breast of Chicken, kale & bacon, fondant potato, carrot purée, crispy chicken crackling, chicken & thyme jus **D, SD**
Cranberry & Lentil Bake, winter squash purée, roast potatoes, brussel sprouts, gravy **VE, SD**
Wild Mushroom & Truffle Tagliatelle, poached hen's egg, rocket, truffle oil **G, D, E**

DESSERT

- Rocky Road Cheesecake Brownie**, chocolate sauce, cherry mascarpone **S, D, E, G**
Classic Crème Brûlée, vanilla shortbread **G, E, D**
Blood Orange Panna Cotta, caramelised orange compote, raspberries, white chocolate drizzled toasted oats **G, S, D**
Sticky Toffee Pudding, caramel sauce, vanilla ice cream **G, D, E, SD**
Selection of Artisan Cheeses, Chutney, fruit, biscuits **G, N, S, D, E, CE, MU, SE**

TO FINISH

- Coffee & Mince Pies** **G, SD, E, D**



If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal. Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen.

C: Crustaceans / CE: Celery / D: Dairy / E: Eggs / F: Fish / P: Peanuts / G: Gluten / L: Lupin / N: Nuts
MO: Molluscs / MU: Mustard / S: Soya / SD: Sulphur dioxide / SE: Sesame seeds

