



Boxing Day Lunch

Sometimes, it's not always possible for the whole family to get together on Christmas Day. This year, why not extend the festivities and continue the celebrations the next day with our 3 course menu!

Adults £33.00 per person & Children 3 to 12 years old £16.50 per person

Starters

Wild mushroom soup with crispy kale, and toasted hazelnuts (VG | GF | DF | EF | V)

Terrine of duck confit and cornichon with fig jam and sourdough toast (GF SOURDOUGH | DF)

Duo of fish - smoked salmon and marinated prawns with Mexican salsa and a lemon dressing (GF | DF)

Caramelised goat's cheese with heritage beetroot, candied walnuts, and crispy pancetta (V - NO PANCETTA)

Roasted vegetables antipasti platter, balsamic glaze, rocket pesto and baby watercress (VG | V | EF | DF)

Main Course

Roasted pork belly with apple and pork quavers (GF GRAVY | EF)

Roasted forerib of beef with a Yorkshire pudding and horseradish

Roasted chicken breast with apricot stuffing

ALL SERVED WITH ROAST POTATOES, ROASTED ROOT VEGETABLES AND GRAVY

Pan fried salmon with toasted almonds, tenderstem broccoli, roasted garlic mash and Salsa Verde (GF | EF)

Roasted Mediterranean vegetable terrine with black olive polenta, tomato gel, roasted cherry vine tomatoes and a basil dressing (VG | V | GF | DF | EF)

Dessert

Sticky toffee pudding with vanilla ice cream

Selection of ice creams and sorbets (GF)

Lemon tart with winter berries compote

Chocolate brownie with chocolate chantilly cream

Please note that this menu is subject to change due to supply chain issues.