



BOXING DAY MENU

£55 PER ADULT

£29 PER CHILD AGED 6-12 YEARS

INCLUSIONS

Festive novelties
Bloody Mary on arrival

STARTERS

Herb Stepped Heritage Beets, Rocket, Microgreens & Burrata

Heritage beetroot, baby leaves, candied walnuts, orange segments, pomegranate & aged balsamic glaze (D, G)

Fattened Chicken & Pork Pâté

Served with red onion marmalade, baby mixed leaves, and crispy ciabatta toast (D, N) (Option G Available)

Cream of Parsnip & Carrot Soup

Garlic Spinach Puree and Herbed Croutons (C, D, N)

MAIN COURSES

Honey Mustard Marinated Turkey

Roasted winter vegetables: potatoes, carrots, parsnips, Brussels sprouts, Yorkshire pudding, Pigs in Blankets and gravy (C, D, G, M)

Pan Seared Seabass

Dauphinoise, honey mustard roasted carrots and parsnips, caviar and saffron butter sauce (D, F, M)

Courgette, Peas, Spinach & Red Pepper Wellington

Truffle potato puree, caramelised onion, tender stem broccoli, Basil Tomato Sauce (G) (Option VG Available)

DESSERTS

Traditional Christmas Plum Pudding

A festive classic, served with indulgent homemade brandy sauce. (D) (GF Available)

Rhubarb & Ginger Cheesecake (Vegan & Gluten-Free)

A tangy rhubarb and ginger cheesecake, paired with triple chocolate ice cream and a blueberry coulis.

Chocolate and Orange Tart

Fresh berries and Belgium chocolate crumble (D, N) (GF Available)

Mini Cheese Platter (Extra £5)

Cheddar & blue cheese served with chutney and crackers

