



BOXING DAY LUNCH

TO START

Mushroom veloute,
wild mushrooms, tarragon

Salt baked pickled heritage beets,
whipped goats cheese, Minus 8 maple vinegar

Scotch smoked salmon parfait,
cucumber, lime, caviar, creme fraiche

Soanes chicken and York ham pressing,
bacon jam, piccalilli

TO FOLLOW

Slow roast sirloin of aged beef,
sticky beef shin, Yorkshire pudding, red wine sauce

Organic pork belly,
crispy pigs cheek, sage and onion, cider jus

Ballotine of East Coast cod,
truffled leeks, herb mash, langoustine veloute

Celeriac wellington,
root vegetables, kale, yeast extract

TO FINISH

Tutti frutti parfait,
cranberry sorbet

Dark chocolate delice,
boozy cherries, vanilla pod ice cream

Apple tart,
custard ice cream, smoked salt toffee

Selection of local cheeses,
dried fig chutney, celery, grapes

*Hand*PICKED
HOTELS

This is a sample menu. Dishes and prices correct at time of publishing.

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients.

If more information about allergens is required, please ask a member of the team.