



**BOXING DAY LUNCH**  
**TO START**

**Ham Hock Terrine, Honey & Mustard Gel, Soft Boiled Quails, Pickled Vegetables**

**Courgette & Basil Soup, Black Olive Oil, Sourdough Crouton (Ve)**

**Butternut Squash Risotto, Goats Cheese Bon Bon, Balsamic Vinegar Jelly & Pecorino (V)**

**Pan Fried Orkney Bay Scallop, Maple & Soy Glazed Pork Belly, Carrot Gel, Crackling**

**T O F O L L O W**

**Roast Corn Fed Chicken Breast**

**Cold Pressed Rapeseed Pomme Puree, Wild Mushroom Fricassé, BBQ Sweetcorn,**

**Tenderstem Broccoli, Red Wine Sauce**

**Roast Sirloin of Aged Beef**

**Wholegrain Mustard Creamed Potato, Yorkshire Pudding, Horseradish Crème Fraiche,**

**Celeriac Beurre Noisette Puree, Carrot & Swede Ecressé, Tenderstem Broccoli, Red Wine Gravy**

**Pan Fried Stone Bass**

**Tarragon Gnocchi, Baby Heritage Carrots, Cauliflower Soubise, Frisee Salad, Parmesan Crumble, Basil Oil**

**Swede, Shiitake & Pine Nut Pithivier**

**Celeriac Beurre Noisette Puree, Carrot & Swede Ecressé Braised Red Cabbage,**

**Tenderstem Broccoli, Vegan Gravy (V) *Vegan Option Available***

**T O F I N I S H**

**Apple & Quince Crumble, Snowball Ice Cream**

**Christmas Pudding, Brandy Crème Anglaise, Amarena Cherries**

**Gingerbread Mousse, Salted Coffee Crumble, Earl Grey Tea Ice Cream**

**Selection of British & European Cheeses, Spiced Plum Chutney, Grapes, Celery & Biscuits (£5 Supplement)**

*Vegan dessert option is available, please ask a member of the team for more information.*

**HandPICKED**  
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.