BOXING DAY

TO START

Haddock & leek fishcake dill & lime hollandaise, poached hen's egg

> Crispy duck terrine pickled kimchi, gochujang mayo

Carrot & coconut soup red chilli, toasted pumpkin seed, coriander oil (ve)

Goat's cheese mousse baby beets, pickled apple, and horseradish (v)

TO FOLLOW

Roast striploin of beef beef marrow jus, horseradish cream, honey glazed carrot

Leg of lamb champ mash, charred tenderstem

Pork belly caramelised apple, pork & sage stuffing

Pan fried sea bass crab and chervil risotto, bisque butter sauce

Homemade gnocchi spinach cream, charred tenderstem, red chilli (v)

> Wild mushroom risotto chard tenderstem, vegan feta (ve)

All mains served with roasted potatoes, braised red cabbage, cauliflower cheese, mix seasonal vegetables



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.

BOXING DAY

TO FINISH

Apple & blackberry crumble vanilla bean custard (v)

Dark chocolate tart salted caramel, honeycomb ice cream (v)

Blackcurrant torte crème Chantilly, oat crumb (v)

Banana bread butterscotch sauce, glazed banana, rum and raisin ice cream (v)



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