

Boxing Day Menu 2023

Starters

Slow cooked beef and barley broth with root vegetables soup (G/SD)

Cured mackerel, sweet pickled vegetables, herb salad,
citrus dressing (F/SD/M)

Salt and pepper smoked tofu on mixed leaves, fiery red pepper
sauce, mango & lime salsa (VE/GF) (S)

Mains

Seabass fillet, creamed potatoes, caramelised carrots, winter
greens, salsa verde (F/MI/SD)

Honey roast Gammon, creamed potatoes, caramelised carrots
winter greens, homemade gravy, bread sauce (MI/G)

Caramelized onion, creamy feta & olive pithivier, torched new
potatoes, caramelised carrots, winter greens,
red pepper sauce (VE) (G)

Desserts

Chocolate delice, whipped cream, crushed nougatine, toasted
hazelnuts (G/E/MI/N)

Coconut rice pudding, mango compote, pineapple crisps (S) (VE/GF)

Mixed berry Eton mess, crushed meringue, whipped cream,
macerated berries (Mi/E)

if you have any specific dietary requirements, please alert a member of staff prior to ordering / dining.

(v) denotes vegetarian / (ve) denotes vegan / (GF) denotes gluten free /
(GFoR) denotes gluten free on request / (VEoR) denotes vegan on request
C: Celery / CR: Crustaceans / MI: Milk / E: Eggs / F: Fish / G: Gluten / P: Peanuts / L: Lupin /
N: Nuts / M: Mustard / S: Soy / SD: Sulphur Dioxide / SE: Sesame / MO: Molluscs