



Boxing Day

GALA DINNER

Smoked Salmon & Atlantic Prawn Cocktail

Gem lettuce, Marie Rose sauce, avocado, lemon and brown bread

French Onion Soup

Gruyère crouton and thyme (V)

Duck Liver Parfait

Fig & port chutney, toasted brioche and pickled shallots

Hand-Dived Scallops

Cauliflower purée, crispy pancetta and brown butter

Whipped Goat's Cheese (V)

Roasted heritage beetroot, candied walnuts, blood orange and balsamic reduction

Grilled Sirloin of Beef

Dauphinoise potato, glazed shallot, charred baby carrots and red wine jus

Pan-Roasted Cod Loin

Crushed Jersey Royals, buttered leeks, parsley velouté and crispy capers

Herb-Roasted Chicken Supreme

Wild mushroom fricassée, fondant potato and tarragon cream sauce

Braised Lamb Shoulder

Creamed potato, roasted root vegetables, rosemary jus and crispy kale

Wild Mushroom, Spinach & Chestnut Pithivier (V)

Potato fondant, winter vegetables and Madeira mushroom sauce

Rose Champagne Sorbet

Sticky Fig and Pecan Pudding (V)

Vanilla ice cream

Espresso Custard Tart (V)

Mandarin sorbet, bitter chocolate shavings

Pear and Milk Chocolate Yule Log

Hazelnut ice cream, hazelnut wafers

Amaretto Panna Cotta

Honey roast plums, blackberry jelly, almond crunch ice cream, amaretti crumb

Cheddar & Nutmeg Custard Tart

honey roast grapes, glazed figs

Freshly Brewed Coffee or Tea

With homemade petit fours

All ingredients may not be listed for this menu, should you need more information about allergens, please ask a member of our front of house team. (V) vegetarian (Vg) vegan

£59.00
per person

