

BOXING DAY MENU

GLASS OF SPARKLING WINE ON ARRIVAL

STARTERS

TOMATO AND ROASTED RED PEPPER SOUP (V,VG,DF,GF)

SALMON, CRAB AND AVOCADO TIAN (DF,GF)

with pernod mayonnaise

RATATOUILLE STUFFED MUSHROOM (GF,V,VG,DF)

topped with vegan mozzarella on a bed of rocket

GAME TERRINE

with toasted brioche and apple and ale chutney

MAINS

ROAST SIRLOIN OF BEEF

with roast potatoes, roast parsnips, Yorkshire pudding, seasonal vegetables and red wine jus

CHICKEN BALLOTINE (GF)

stuffed with cranberry, spinach & brie, chive mash, tenderstem broccoli, rainbow carrots and chicken velouté

SEABASS FILLET (GF)

with sauteed garlic new potatoes, samphire, cherry tomatoes and a balsamic glaze

CHESNUT, MUSHROOM AND SQUASH FILO PIE (V,VG,DF)

with roast potatoes, roast parsnips, brussell sprouts, carrots, chesnut stuffing & a butternut squash gravy

DESSERTS

CHRISTMAS PUDDING (GF)

with brandy sauce

WINTER BERRY TRIFLE

VEGAN LEMON TART (GF)

with raspberry sorbet

MATURE CHEDDAR

with grapes, artisan crackers and a spiced chutney

TEA OR COFFEE AND HOMEMADE TRUFFLES

3 COURSES £65 PER GUEST.

FULL NON-REFUNDABLE PAYMENT IS REQUIRED AT TIME OF BOOKING, AND A PRE-ORDER IS REQUIRED ONE WEEK PRIOR TO YOUR BOOKING.

