

V VEGETARIAN  
VG VEGAN  
DF DAIRY FREE  
GF GLUTEN FREE



## BOXING DAY WITH US

### TO BEGIN

PEAR & BROCCOLI SOUP WITH TOASTED HAZELNUT OIL V

BAKED SCALLOP, BURNT LIME & CURRY BUTTER GF

DUCK LIVER PARFAIT WITH SMOKED DUCK BREAST & CHERRY BRANDY COMPOTE

GIN CURED SALMON, ORANGE, SPRING ONION, TARRAGON YOGURT GF

SHERRY BRAISED IBERICO PORK CHEEKS, CRISPY HAM HOCK BON BON WITH  
CRUSHED SWEDE & MUSTARD APPLE RELISH

POSH PRAWN CURIOUS COCKTAIL WITH AVOCADO, LEAF & BLOODY MARY SAUCE GF DF

### THE FEAST

CRISP ROAST TURKEY, BACON ROULADE WITH TRADITIONAL ACCOMPANIMENTS

PAN ROASTED FILLET OF SEABASS WITH HERB RISOTTO, PESTO & ROASTED CHERRY  
TOMATOES GF DF

TRIO OF MUSHROOMS & CHESTNUT WELLINGTON WITH WILTED GREENS & TOASTED  
CANDY ALMONDS V VG

TOURNEDOS ROSSINI WITH TRUFFLE INFUSED FOIE & WILD MUSHROOM, POTATO  
PUREE GF

BRAISED VENISON WITH PRUNES, PORT & CRISP ONIONS GF DF

### TO FINISH & RELAX

TRADITIONAL CHRISTMAS PUDDING WITH TOFFEE RUM SAUCE V

KAHLUA EGGNOG BRULEE & GINGERBREAD BISCUITS V

WARMED CHRISTMAS CHEESES WITH CINNAMON SPICED CRANBERRY CHUTNEY V



WARM MINCE PIES AND BRANDY CREAM V



£75.00