Boxing Day Lunch

Menu

TOMATO & BASIL MOUSSE (VG) (NGCI)
Balsamic onions, nasturtium, olive crumb, confit cherry tomato, tomato sherry dressing.

CHICKEN AND APRICOT PRESS (NGCI)
Pressed confit chicken, with apricots and ginger chutney, sunflower seeds and rocket salad.

ROASTED PARSNIP SOUP (VE) (NGCI)
Parsnip crisp, drizzle of fragrant herb oil.

PRAWN & LEMON SOLE HERB TERRINE (NGCI)
Served with tangy marie rose sauce, fresh watercress and pickled cucumber.

MISO GARLIC MUSHROOMS ON TOAST (V)
Creamed oyster mushrooms, toasted brioche, crispy tarragon.

BACON WRAPPED STUFFED TURKEY ESCALOPE (NGCI)
Delicious turkey escalope stuffed with classic sage and pork stuffing, crispy roasted potatoes, honey roast root vegetables, buttered sprouts, bacon wrapped chipolatas, rich festive gravy.

ROAST FILLET OF SALMON (NGCI)
Roast salmon fillet, chargrilled courgettes, crushed basil new potatoes, rich shellfish cream sauce.

ROAST SWEET POTATO TART (VE) (NGCI)
Roast sweet potato and red onion marmalade served with tend stem broccoli, caramelized shallots, crispy kale, arrabbiata sauce.

ROAST TOP SIDE OF BEEF
Served with roasted potatoes, honey roast root vegetables, buttered spouts, Yorkshire pudding, roast gravy.

HONEY AND MUSTARD BAKED GAMMON
Served with roasted potatoes, honey roast root vegetables, buttered spouts, Yorkshire pudding, fruit chutney gravy.

NEW YORK BAKED CHEESECAKE
Biscoff crumb, caramel sauce.

RASPBERRY DELICE
With raspberry compote, white chocolate pearls.

CHOCOLATE AND ORANGE TORTE (VE) (NGCI)
Rich chocolate tart, zesty orange twist, passion fruit coulis.

STICKY TOFFEE PUDDING (NGCI)
Vanilla ice cream, toffee sauce.

SELECTION OF FARMHOUSE CHEESE
Fruit chutney, crisp apple, water biscuits.

TEA, COFFEE & MINCE PIES
A cup of freshly brewed tea or coffee, with a traditional buttery mince pie filled with festive fruit mix.

(V) suitable for vegetarians (VE) suitable for vegans (VEA) vegan alternative available (NGCI) non gluten containing ingredients. Allergen details: all produce is prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements who may wish to know about the ingredients used, please ask a member of the team.