

# BOXING DAY MENU

£20.00 per person | Two courses • £25.00 per person | Three courses

## TO START

### CRISPY DEVILLED WHITEBAIT

Sauce tartare, fresh lemon

### BEETROOT & GOATS' CHEESE SALAD (v)

Candied walnuts, Merlot vinegar

### CREAM OF BUTTERNUT SQUASH & RED PEPPER SOUP (V)

Crème fraiche

### SMOKED DUCK & PORT TERRINE

Pickled baby onions & gherkins, sun dried tomato bread

## MAIN COURSES

### 28 DAY AGED SCOTTISH ROAST STRIPLOIN BEEF

Roast potatoes, seasonal vegetables, Yorkshire pudding, gravy

### ROAST PORK LOIN

Roast potatoes, seasonal vegetables, chunky apple sauce, gravy

### TRADITIONAL ROAST TURKEY WITH ALL THE TRIMMINGS

Caramelised carrots & parsnips, sprouts, cranberry, roasting juices

### GARLIC & DILL BAKED COD (v)

Herb & lemon crushed potatoes, crayfish, caper butter

### GNOCCHI ALLA SORRENTINA (v)

Sauce pomodoro, cherry tomatoes, buffalo mozzarella

## FOR THAT LITTLE EXTRA

Salad of Heritage tomatoes with fresh basil and olive oil (v) • Crispy Onion Rings (ve)

Pommes Frites (ve) • Triple Cooked Chips (ve) • Buttered Garden Peas with Fresh Mint (v)

Green Salad with Truffle Dressing (ve) • Creamed Cabbage and Pancetta

French Beans with Toasted Almonds • Creamed Leaf Spinach (v)

## DESSERTS

### CHRISTMAS PUDDING

Brandy sauce

### SALTED CARAMEL & ROASTED ALMOND CHEESECAKE

Fresh strawberries

### LEMON POSSET WITH LEMON CURD

Orange shortbread