

BOXING DAY LUNCHEON

49.50pp / Children under 12 25.00pp

STARTER

CURRIED CAULIFLOWER SOUP (V)

Toasted flaked almonds, raita & coriander

PANKO BREADED HAM CROQUETTES

Bacon & onion jam, pickled onion shells & micro salad

SMOKED HADDOCK, LEEK & POTATO TERRINE (GFA)

Dill mayonnaise, sourdough crouton & bitter leaves

BAKED PETIT CAMEMBERT (GFA)

Artisan bread & butter, festive chutney

MAIN COURSE

ROAST SIRLOIN OF BEEF OR ROAST PORK

Seasonal vegetables, roast potatoes, cauliflower cheese,
Yorkshire pudding & gravy

HOMEMADE NUT ROAST (V)

Seasonal vegetables, roast potatoes, cauliflower cheese,
Yorkshire pudding & vegetarian gravy

BOXING DAY BUBBLE & SQUEAK PLOUGHMANS (GFA)

Sliced cold meats, crispy bubble & squeak,
Old Winchester cheddar, homemade chutney, pickles & artisan bread

PAN SEARED SALMON FILLET (GFA)

Fondant potato, saffron aioli, crab beignet, samphire &
bouillabaisse sauce

ROASTED FILLET OF HAKE (GF)

Sautee potatoes, red pepper & chorizo salsa, coriander

BAKED PORTOBELLO MUSHROOM (GF/VG)

Stuffed with caramelised onion & mushroom duxelle,
fondant potato & mushroom ketchup

DESSERTS

CHOCOLATE & CHERRY TRIFLE (GF)

Cocoa sponge, soaked cherries, Chantilly cream & chocolate tuile

MULLED WINTER FRUIT CRUMBLE (GFA)

Crème anglaise

BAKED EGG CUSTARD TART

Vanilla ice cream & winter berries

FESTIVE POACHED PEAR

Chantilly cream & almond financier

HANDPICKED LOCAL CHEESES (GFA)

Grapes, fig, quince jelly, candied pecans, homemade chutney & crackers

25.00pp deposit on booking. Balance payable on the day.