

# SAMPLE BOXING DAY

TWO COURSES £39, THREE COURSES £47



## STARTERS

### Cod Brandade Croquettes

Served with smoked paprika romesco sauce and a side salad  
*Allergens: Fish, Milk, Eggs, Gluten, Sulphites*

### Soup of the Day (V) (VGA) (GFA)

Homemade seasonal soup, with warm artisan bread and butter  
*Allergens: Gluten (Varies daily – please ask for specific allergens)*

### Duck and Pork Pate (GFA)

Served with a fig and honey chutney, toasted brioche and a side salad  
*Allergens: Gluten, Eggs, Milk, Sulphites*

### Mushroom and Chestnut Pate (V) (VG) (GFA)

With parsley shallots and cornichons salad and ciabatta crostini  
*Allergens: Gluten, Nuts, Sulphites, Mustard*

### Prawn Cocktail Salad (GF)

Juicy prawns tossed in a creamy tangy marie rose sauce, served on a bed of crisp lettuce and avocado, garnished with fresh dill, lemon and a touch of cayenne pepper  
*Allergens: Crustaceans, Eggs, Mustard, Milk*

## MAIN COURSES

### Roast Norfolk Turkey Breast (GFA)

With a sage and onion stuffing, chipolata sausage wrapped in smoked streaky bacon, roasted potatoes, honey glazed carrots and a parsnip, buttered sprouts and a red wine and thyme jus  
*Allergens: Gluten, Sulphites, Milk*

### Sirloin of Roast Beef (GFA)

Roast potatoes, Yorkshire pudding and seasonal vegetables  
*Allergens: Gluten, Egg, and Dairy*

### Seabass Fillet (GF)

With sauteed potatoes, samphire and saffron velouté  
*Allergens: Fish, Milk, Celery, Sulphites*

### Chestnut Mushroom and Port Wellington (V) (VG)

Served with parsnip purée crispy kale and a red wine and port jus  
*Allergens: Gluten, Sulphites, Celery*

### Wild Mushroom and Truffle Risotto (V) (VGA)

A rich creamy risotto made with arborio rice, sauteed wild mushrooms slowly stirred with vegetable stock and finished with truffle oil, parmesan cheese and topped with fresh rocket  
*Allergens: Milk, Celery, Sulphites*

## DESSERTS

### Lemon Berry Delice (GF) (VGA)

With Chantilly Cream and fruits  
*Allergens: Eggs, Milk, Soya, Sulphites*

### Clementine and Cardamon Crème Brûlée (GF)

Served with macerated clementines  
*Allergens: Milk, Eggs, Sulphites*

### Traditional Christmas Pudding (GFA) (VGA)

Served with Crème Anglaise  
*Allergens: Gluten, Eggs, Milk, Nuts, Sulphites, Soya*

### Fruits of the Forest Pavlova Garland (GF)

*Allergens: Eggs, Milk, Sulphites*

### Chocolate and Clementine Torte (GF) (VGA)

Served with orange puree and Chantilly cream  
*Allergens: Milk, Soya, Sulphites*



Vegetarian = V, Vegetarian available = VA, Vegan =VG, Vegan available = VGA, Gluten Free = GF, Gluten free available = GFA. Please notify us in advance if you have any dietary intolerances or allergies we should be aware of. Due to our processes we CANNOT 100% guarantee allergen free ingredients or environment. We do our best to remove skin and bones from game & fish, there may however be a small possibility that some remain.