



## BOXING DAY MENU

*The dinner after, Hip hip hooray — Enjoy a merry feast.  
Relax, restore and rejoice, There's plenty of choice — From light bites to roasted joy.*

From Noon until 8pm  
£32 per Adult, £16 per child  
*included in the Three Night Christmas Package*

### STARTER

**White onion & potatoes velouté**, crispy onions & a warm roll **VE, CE, G, MU, SD**,

**Crab & chalk stream trout fish cake**, crab ketchup & devilled white bait **C, CE, D, E, F, G, MU, SD**

**Chicken liver pate**, red onion marmalade toasted brioche & dressed winter leaves **D, E, G, MU, SD**

### MAIN COURSE

**Crispy lamb shoulder**, sun blushed tomatoes & watercress salad **CE, D, E, G, MU, SD**

**Steamed ponzu hake**, honey-soy dressing, vermicelli noodle salad **GF, CE, F, S, SD, SE**

**Chicken béarnaise**, confit Anya potatoes, dressed winter leaves & béarnaise sauce **GF, CE, D, E, MU, SD**

**Spiced puy lentil & butternut squash pie**, hand cut chips, wilted greens & gravy **VE, CE, G, MU, SD**

**Roast sirloin of beef**, Yorkshire pudding, roast potatoes, ale and onion gravy **CE, D, E, G, MU, SD**

### DESSERT

**Baked vanilla cheese cake**, roast plums & clotted cream ice cream **V, D, E, G, SD**

**Sticky toffee pudding**, muscovado caramel sauce & vanilla ice cream **V, D, E, G, SD**

**Pecan pie**, toffee sauce & caramel ice cream **V, D, E, G, N, SD**

**Lemon pot**, posset, curd & rhubarb **V, GF, S, SD**



*If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal. Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen.*

*C: Crustaceans / CE: Celery / D: Dairy / E: Eggs / F: Fish / P: Peanuts / G: Gluten / L: Lupin / N: Nuts  
MO: Molluscs / MU: Mustard / S: Soya / SD: Sulphur dioxide / SE: Sesame seeds*

