



# Mains

# Boxing Day Menu

2 COURSES 26  
3 COURSES 30

## HONEY ROAST GAMMON

Honey & wholegrain mustard gammon joint with bubble & squeak, brussels sprouts, pigs in blankets, a giant Yorkshire pudding & red wine jus [gfo]

## ROAST HERBED COD LOIN

Roasted cod loin topped with a parsley, sage & thyme herb crumb. Served with vine cherry tomatoes, chargrilled artichokes & a white wine lemon butter sauce [gf]

## PAN-SEARED DUCK BREAST

Pan-seared Gressingham duck breast, finished in the oven & served pink. Served with dauphinoise potatoes, caramelised chicory, balsamic shallots with a rich red wine & orange reduction [gfo]

## CARROT & CASHEW WELLINGTON

A puff pastry wellington of carrots, mushrooms, spinach & cashew with an orange & ginger spiced marmalade. Served with a savoy cabbage fricassee & celeriac chips [pb] [n]

Main plates served with roast potatoes & vegetables for the table

# Starters

## ROASTED RED PEPPER SOUP

Roasted red pepper & spiced sweet potato soup with creamed coconut. Served with seeded artisan bread & salted butter [pbo] [gfo]

## BABY SQUID CALAMARI

Lightly dusted baby squid, deep fried & tossed in a salt & vinegar seasoning. Served with marie rose sauce, shredded radicchio, baby gem & grilled lemon [gf]

## BEEF CARPACCIO

Wafer thin sliced fillet carpaccio with Cropwell Bishop Stilton, chicory & candied walnuts [gf] [n]

## GOAT CHEESE & BALSAMIC ONION TARTLET

A sweet balsamic glazed Borettane onion tart baked with Cricket St. Giles goat cheese. Served with dressed chicory & toasted pine nuts [v] [n]

# Afters

## TRADITIONAL CHRISTMAS PUDDING

Classic Christmas pudding with cider, juicy sultanas & candied orange. Served with brandy crème anglaise & clotted cream [v] [pbo]

## RUM CHOCOLATE BROWNIE

A gooey, warm dark chocolate brownie, infused with Caribbean rum. Served with vanilla ice cream & kirsch cherries [v] [gf]

## LEMON MERINGUE TARTLET

Butter & almond pastry filled with zesty lemon & topped with brûléed meringue. Served with raspberry & champagne purée [v] [n]

## ARTISAN CHEESE PLATE

Celebrating British cheese – Snowdonia Black Bomber Cheddar, Cropwell Bishop Stilton & Cricket St. Thomas goat cheese served with sourdough crispbreads, chunky chilli chutney, black grapes & celery [v] [gfo]  
[4- supplement]

£10.00 deposit per person at the time of booking, final balance paid on the day.  
Pre-orders required for 8 or more guests by 17th December.

Food allergies? If you require information about the ingredients we use, please ask a manager before ordering. Wheat & nuts are used daily in our kitchen. Fish & poultry may contain bones. Allergy-free products are prepared in a kitchen where other allergens are present, subsequently we cannot guarantee it is 100% free from allergens. Prices include VAT at the current rate. [gf] gluten free [gfo] gluten free option [n] contains nuts [pb] plant-based [v] vegetarian

