



## BOXING DAY MENU

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### FOR THE TABLE

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HOUSE FOCACCIA, Salted Butter

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### STARTERS

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CELERIAC & PARSNIP SOUP, Pickled Pear, Smoked Oil GF V

GRILLED CAULIFLOWER, Spicy Peanut Dressing, Pickled Red Cabbage Salad, Coriander DF Vegan

BEEF SHORT RIB CROQUETTES, Sauce Gribiche, Dijon Mustard

BURRATA, PARMA HAM, Roasted Tomatoes, Aubergine Caviar, Balsamic, Basil Cress

BRIXHAM CRAB & KING PRAWNS, Gem Lettuce, Tomato, Fennel, Spicy Marie Rose Sauce GF

CRISPY LAMB, Asian Salad, Chinese Plum Sauce, Coriander, Chilli DF

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### MAINS

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WILD MUSHROOM RISOTTO, Twineham Grange Parmesan, Truffle Oil GF V

ROASTED BUTTERNUT SQUASH, Pesto, Roast Potatoes, Seasonal Vegetables GF Vegan

ROASTED SIRLOIN OF BEEF, Roast Potatoes, Seasonal Vegetables & Yorkshire Pudding

CORN FED CHICKEN BREAST, Crisp Potato, Green Beans, Parsnip Puree, Madeira Sauce

SLOW COOKED PORK BELLY, Mousseline Potatoes, Hispi Cabbage, Bacon, Baby Onions, Red Wine Jus GF

BLACK ANGUS FILLET (220G), House Chips, Green Beans, Rocket, Bearnaise Sauce GF

SEARED SEA BASS FILLET, Chorizo, Chickpea & Squid Ragout, Smoked Paprika, Courgettes, Aioli GF

PETERHEAD COD FILLET, Scallop & Prawn Dumpling, Shellfish Bisque, Spinach, New Potatoes

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### DESSERTS

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APPLE & BLACKBERRY CRUMBLE, Spiced Ginger Crumb, Vanilla Ice Cream GF Vegan

CHOCOLATE DELICE, White Chocolate Ice Cream, Cherry Gel

NOUGAT PARFAIT, Pistachio & Almond Brittle, Raspberry Gel, Mint GF

TIRAMISU, Espresso Syrup, Amarena Cherries,

CHEESE SELECTION, Tunworth, Ashmore, Yorkshire Blue, House Crackers, Grapes, Chutney

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£65 PER PERSON ~ £20 CHILDREN

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Some dishes may contain nuts and other allergens. Please inform a member of staff of any allergies or dietary requirements and we will happily accommodate you. A discretionary service charge of 12.5% will be added to your bill. All prices include VAT