



BOXING DAY

THREE-COURSE MENU

STARTERS

Pan fried scallops, pumpkin velouté, toasted seeds, sage

Pork and sage scotch eggs, truffle aioli, chervil oil

Three-way celeriac, roast celeriac, celeriac purée, toasted hazelnuts, shaved truffle (v/ve)

Artichoke soup, served with crispy artichokes, sourdough croutons, brown butter (v/ve)

MAINS

12-hour slow cooked ham, served with braised red cabbage, roast carrots, green beans, roast potatoes, Yorkshire pudding, natural gravy

12-hour slow cooked sirloin, served with braised red cabbage, roast carrots, green beans, roast potatoes Yorkshire pudding, natural gravy

Salmon en croute, braised red cabbage, roast carrots, green beans, roast potatoes, Yorkshire pudding, herb butter sauce

Vegetable wellington, served with braised red cabbage, roast carrots, green beans, roast potatoes, Yorkshire pudding, vegetable gravy (v/ve)

DESSERTS

Poached pear, whipped cream infused with orange

Black forest sponge cake, served with a cherry compote, cherry sorbet

Fresh fruit and selection of sorbets

Selection of cheeses and crackers