



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 9pm
£32 per Adult, £16 per child
included in the two & three night packages

STARTER

- Butternut Squash & Harissa Soup** Toasted artisan bread **D, G**
Sautéed King Prawns Sweet potato, coconut, chilli & lime **C, D**
Rabbit Ballotine Carrot purée, date jam, pickled carrots **D, SD, CE**
Sautéed Wild Mushrooms Confit duck egg yolk, crispy potato, celeriac purée **D, E**
Chicken Liver Parfait Candied hazelnuts, micro herb salad, sourdough **D, G, N**

MAIN COURSE

- Slow Braised Beef** Wild mushroom sauce, chive creamed potatoes, heritage carrots **D, SD**
Grilled Fillets of Plaice Dauphinoise potatoes, oyster beignet, dill sauce **D, G, MO**
Pan Seared Duck Breast Leg croquettes, pickled red cabbage, crispy potato, orange jus **D, SD**
Sautéed Gnocchi with Truffle & Almond Pesto Rocket & Parmesan salad **D, G, E**
Chicken Ballotine Butter poached lobster tail, parmentier potatoes, tarragon velouté **D, C**

DESSERT

- Warm Pear Bakewell Tart** White chocolate ice cream **G, G, E**
Traditional Sticky Toffee Pudding Butterscotch sauce, vanilla ice cream **SD, G, D**
Sherry Trifle Set crème anglaise, winter berry jelly, chantilly cream **D, G, E**
Chocolate & Orange Mille-feuille Clementine sorbet **G, D, E**
Selection of Cheeses Red onion marmalade, celery, grapes, biscuits **D, E, G, CE, SD, N**



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*

