



Boxing Day menu 2023

£59.99 per person

Starter

Tomato and Basil soup 'Ve' 'GF'

Prawn cocktail, Cos lettuce, Marie Rose dressing 'GFA'

Chicken liver parfait, red onion marmalade, brown bread 'GFA'

Fillet of beef carpaccio, rocket, shaved parmesan, virgin olive oil

Grilled goats cheese crostini, walnut, fig, honey 'V' 'GFA'

Main Course

Herb crusted salmon, crushed new potatoes, green beans, lemon dressing 'GFA'

Lemon and thyme chicken breast with rosti potato, sautéed wild mushrooms, spinach,
green beans with smoked garlic cream sauce 'GF'

Loin of roasted pork, roast potatoes, Yorkshire pudding, seasonal vegetables, jus 'GFA'

Roast sirloin of beef, roast potatoes, Yorkshire pudding, seasonal vegetables, red wine jus 'GFA'

Nut roast, seasonal vegetables, roast potatoes, vegetable jus 'Ve'

Roasted sweet potato, aubergine, courgette, tomato, mushroom and artichoke Mediterranean
stack, tomato coulis, basil oil, dukkah 'GF' 'Ve'
add grilled Halloumi (optional)

Dessert

Lemon posset, poppy seed tuilles, fresh raspberries and raspberry coulis 'V'

Vanilla cheesecake with mixed berry compote

Warm double chocolate brownie, chocolate sauce, vanilla ice cream 'V' 'GFA' 'VeA'

Apple, pear and ginger crumble, vanilla ice cream or custard 'V'

Sticky toffee pudding, toffee sauce, clotted cream ice cream 'V'

A selection of British cheese, Flick's Great Tey organic quince jelly,
celery, homemade bread and assorted crackers 'GFA'

We require the pre-order from this menu by Tuesday, 14th November 2023

'V' Vegetarian, 'GF' Gluten Free, 'GFA' Gluten Free Available, 'Ve' Vegan, 'VeA' Vegan Available

This is a typical menu and changes may take place without notice depending on the availability and freshness of the produce.
We cannot guarantee any of our food will contain no nut or any other allergic irritant.

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