



# Boxing Day

## MENU

3 COURSE £70

2 COURSE £65

### STARTERS

Curried Parsnip & Coconut Velouté, Grilled House Sourdough  
House Atlantic Prawn & Crab Cocktail, Avocado, Tomato, Cucumber, Granary Bread  
Whipped Duck Liver Parfait, Smoked Duck Ham, Apricot, Toasted Brioche  
Torched Trout, Apple & Beer Jam, Bacon, Buttermilk  
Sprout & Parsnip Bhaji, Mango Yoghurt, Dukkha

### MAIN COURSE

Treacle Cured Sirloin, Garlic & Herb Roasties, Thyme Yorkie, Carrot & Swede, Tenderstem, House Gravy  
Turkey Tikka Masala, Braised Rice, Poppadum  
Sage & Onion Roast Chicken Shortcrust Pie, Whipped Rooster, Carrot & Swede, House Gravy  
Stonebass, Creamed Leeks, Clotted Cream Rooster, Champagne & Caviar Béarnaise  
Wild Mushroom & Chestnut Pithivier, Squash Ketchup, Mushroom & Truffle Gravy

### DESSERT

Spiced Apple Crumble Pie, Crème Anglaise, Vanilla Ice Cream  
Marble Cake, Whipped Caramel Cheesecake, Meringue Crisp, Hot Chocolate  
Yesterdays Christmas Pud & Butter Pudding, Cinnamon Ice Cream  
Pear & Ginger Cake, Pear Sorbet, Honeycomb  
Trio of Ice Creams, Vegan Ice Creams or Sorbets, Crunchy Bits  
Farmhouse Cheese Platter, Grapes, Quince Paste, Crackers

A Discretionary 10% Service Charge will be added to all bills

