



BOXING DAY MENU

STARTERS

Slow cooked oriental pork belly, tempura prawn, coriander purée
Crab and crayfish cocktail, Marie Rose sauce, baby gem, brioche croutes
Duck and foie gras spring roll, spiced cranberry compote, asian slaw
Sugar cured salmon, apple textures, crispy onions and avocado
Fine tart of aubergine, courgette, onion, cheddar rarebit



MAIN COURSES (SERVED FROM THE CARVERY)

Roast loin of pork, apple sauce, crackling
Roast sirloin of beef, Yorkshire pudding, horseradish
Slow cooked lamb shank, tagine sauce
Honey roast gammon
All of the above are served with roast potatoes, new potatoes,
cous cous, mixed vegetables, cauliflower gratin



FROM THE KITCHEN

Fillet of cod, rosti potato, creamed cabbage, caper butter sauce,
vegetable and pearl barley stew, tempura vegetables and sage cream



DESSERTS

Tangerine parfait, poached tangerines, brioche
Vanilla poached pears, gingerbread ice cream and custard
Chocolate, honeycomb, yuzu
Rhubarb crumble trifle, vanilla ice cream
Cheese and biscuits

£46.50* PER PERSON

Please be aware that there could be nut traces in some of the ingredients used in the preparation of our menus. If you have any dietary requirements please inform your waiter.

*Price is inclusive of GST



Sirocco