



Boxing Day Menu

STARTERS

- Crispy vegetable gyoza, pickles with a sesame, soy and chilli oil (V)
- Caramelised Jerusalem artichoke soup, with burnt pear and toasted walnuts (GF) (VG)
- Seared salmon, chilli, tomato & red onion salsa, truffle ponzu, coriander & crispy garlic
- Garlic prawns with chorizo, paprika, lemon olive oil and herbs

MAINS

- Roast butternut squash and chestnut risotto, grilled leeks, pine nuts and Gorgonzola cheese (V) (GF) (VG available)
- Pan roast sea bass fillet, herb gnocchi, wild mushrooms, braised potato, celeriac and chesnut puree & sorrel cream
- Sirloin steak, king oyster mushrooms, vine cherry tomatoes, beef fat chips, onion rings and peppercorn sauce
- Roast leg of lamb, Yorkshire pudding, roast potatoes, cauliflower croquet, carrot and swede purée, green beans, mint jus

DESSERT

- Poached pear with sichuan pepper and cardamom, vanilla ice cream
- Classic eton mess, strawberries, meringue and whipped cream
- Dark chocolate and Jersey Black Butter ganache tart, kumquat syrup, chocolate crumbs and raspberry ice cream
- Selection of British and French Cheese and biscuits, grapes and chutney

£49.50 PER PERSON
(GST INCLUSIVE)

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.