

# BOXING DAY MENU

## STARTERS

**DUCK PARFAIT**† with pomegranate, apple & sultana chutney, blackcurrant curd and toasted ciabatta

**GOURMET SOUP OF THE DAY** served with warm rustic bread and Netherend Farm salted butter (v)

*Vegan alternative available*

**SEARED WILD ATLANTIC SCALLOPS** on a bed of Mediterranean-style tomato risotto, drizzled with basil pesto

**GRILLED GOAT'S CHEESE & BEETROOT ROSTI** with a Braeburn apple, pine nut and red chicory salad (v)

*Vegan alternative available*

**PAN-FRIED KING PRAWNS WITH CHILLI & FETA**† in a tomato and chipotle chilli sauce, with lemon gremolata and toasted artisan bread

**CHIPOTLE STICKY CHICKEN** Fried chicken coated in a smoky chilli jam

**BOXED BAKED CAMEMBERT** for two to share topped with a cranberry and honey-roasted chestnut crumb, served with artisan breads for dunking (v)

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## MAINS

**ROASTED TURKEY** with lemon & thyme stuffing, Cumberland pig-in-blanket, beef dripping-roasted potatoes, bread sauce & gravy

**HANDMADE MIXED MUSHROOM WELLINGTON** Puff pastry filled with a spinach, Paris brown and exotic mixed mushroom duxelles, served with Tenderstem® broccoli, vegan roast potatoes and gravy (ve)

**BRITISH VENISON STEAK**† with a blackcurrant & thyme jus, cavolo nero, caramelised shallots and Dauphinoise potatoes

**MAPLE-GLAZED ROTISSERIE PORK BELLY** with a pulled pork & cider bonbon, roasted celeriac & Braeburn apple purée, Dauphinoise potatoes and a Bordelaise sauce *Add scallops +£4*

*All of the mains above are served with roast parsnips & carrots, pan-fried sprouts & green beans*

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**PAN-FRIED SEABASS FILETS & CHORIZO** on a roasted red pepper & onion confit, with beluga lentils, baby potatoes, pea purée and grilled lemon

**OUR DIRTY BURGER** Prime beef burger with crispy bacon and lashings of cheese in a seeded bun, with beef dripping sauce, fries and pickles on the side *Vegan alternative available*

**NOURISH BOWL** Lentils, quinoa & crispy chickpeas, avocado, roasted cauliflower, ribbons of carrot & mooli, watercress and a slow-roasted tomato toast (ve) *Top with falafel (ve), chicken or prawns*

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## DESSERTS

**CHRISTMAS PUDDING** filled with vine fruits and soaked in rum, served with hot brandy sauce (v)

*Vegan alternative available*

**WARM HOME-BAKED CHOCOLATE BROWNIE** with Belgian chocolate sauce and Bourbon vanilla ice cream (v)

**SNOWBALL SMASH** Smash the meringue shell to unearth a festive mix of sweet cranberry & blackcurrants, Crème de Cassis liqueur, crunchy amaretti biscuit and cinnamon-whipped cream (v)

**MINCE PIE CRÈME BRÛLÉE** with a home-baked vanilla sablé biscuit crumb (v)

**APPLE & BLACKBERRY CRUMBLE** topped with a Demerara sugar crumb, served with stem ginger ice cream or vanilla custard (v) *Vegan alternative available*

**BRITISH CHEESE BOARD** Cricketer Extra Mature Somerset Cheddar, Cotswold Brie, Colston Bassett Stilton & Norfolk Mardler goat's cheese with savoury biscuits, grapes, celery and chutney (v)

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**Green & Black's Mini Milk Chocolate Bar to finish (v)**

Our food and drinks are prepared in food areas where cross-contamination may occur and our menu descriptions do not include all ingredients. If you have any questions, allergies or intolerances, or you require our allergen information, please let us know before booking and at the time of your visit. Please refer to our allergen information at the time of your visit to check for changes. Full allergen information will be available from early November to allow you to confirm your booking. The information available is, to the best of our knowledge, correct, however is subject to change between the time of advance booking and the time of dining. If you require more information, please ask your server.

†Contains alcohol, (v) = made with vegetarian ingredients, (ve) = made with vegan ingredients, however some of our preparation and cooking methods could affect this.