



BOXING DAY MENU

Starters

THREE ROCK OYSTERS, Shallot Vinegar, Lemon

CRISPY LAMB SHOULDER, Sticky Soy, Green Chilli, Apple, Coriander

SALMON CRUDO, Blood Orange, Avocado, Seaweed, Chilli & Citrus Dressing

TRUFFLE GNOCCHI, Brown Butter Sauce, Crispy Cavolo Nero, Aged Parmesan

GRILLED WILD ARGENTINIAN PRAWNS, Chilli, Garlic & Parsley Beurre Blanc

DUCK LIVER PARFAIT, Port-Poached Pears, Toasted Brioche

Mains

DELICA PUMPKIN TORTELLINI, Chestnuts, Tender Broccoli, Porcini Cream, Parmesan Crisps

PAN ROASTED PETERHEAD COD, Baby Spinach, Pommes Anna, Ginger & Lobster Butter

CREEDY CARVER DUCK BREAST, Crisp Potato Dauphinoise, Glazed Carrots, Madeira Jus

ROASTED BLACK ANGUS BEEF SIRLOIN, Roasted Potatoes, Yorkshire Pudding, Glazed Carrots, Broccoli, Buttered Leeks & Gravy

ROASTED TURKEY, Roasted Potatoes, Yorkshire Pudding, Glazed Carrots, Broccoli, Buttered Leeks & Gravy

NUT ROAST, Roasted Potatoes, Yorkshire Pudding, Glazed Carrots, Broccoli, Buttered Leeks & Vegetarian Gravy

BLACK ANGUS FILLET STEAK, House Chips, Peppercorn Sauce (£6 supplement)

Desserts

STICKY TOFFEE PUDDING, Whisky Caramel, Clotted Cream Ice Cream

DARK CHOCOLATE MOUSSE, Salted Caramel, Hazelnuts, Black Cherry

MADAGASCAN VANILLA PANNA COTTA, Spiced Winter Berries, Gingerbread Crumble

CHEESEBOARD, Crackers, Chutney, Quince Jelly

£55 per person

Some dishes may contain nuts and other allergens. Please inform a member of staff of any allergies or dietary requirements and we will happily accommodate you.
A discretionary service charge of 12.5% will be added to your bill. All prices include VAT.