



Boxing Day Dinner 2021

Torched fillet of mackerel, beetroot, horseradish, fennel & orange

Salad of crab & smoked salmon, apple, cucumber, radish & caviar

Cashew nut and cauliflower hummus, roasted winter vegetables, hazelnut & mushroom pesto,
spiced chickpeas (ve)

Cream of Celeriac soup and Bramley apple soup with walnuts & Stilton cheese (v)

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Roast rump of lamb, with smoked aubergine, balsamic onions & Greek yoghurt

Char grilled haunch of venison with celeriac “choucroute”, roast turnip puree
& sloe gin

Pan fried fillet of cod, herb gnocchi, mussels, chive cream & sea herbs

Charred cabbage hearts with ginger and miso dressing, cabbage “pesto”,
leeks & seaweed butter (v / ve)

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Sticky toffee pudding, butterscotch sauce, brandy snap & vanilla ice cream

Salted peanut parfait, chocolate sauce, caramel & chocolate sorbet

Lemon posset, orange salad, cinnamon crumble & lemon yoghurt sorbet

Selection of local cheeses, sourdough crackers, beetroot & apple chutney

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Tea / Coffee & petit fours

£75 per person
Pre-order required

Please note that this menu is subject to change.

There are warnings of potential shortages over the festive season; we will do our absolute best to ensure we have everything, however we won't compromise on the quality of the produce we use, and therefore last minute substitutions may have to be made.

