

## Boxing Day Lunch Menu

Three-Course £55 | Two-Course 50

### STARTERS

Olive Oil Loch Duart Salmon  
Marinated Cucumber, Crème Fraîche  
[F], [SD], [M], [Mu]

Baked Beetroot  
Quinoa & Winter Leaf Salad, Puffed Wild Rice, Soft Herb Dressing  
[SD], [Mu] **VE**

Terrine of Ham Hock  
Celeriac Cream, Apple Dressing, Sourdough Toast  
[M], [SD], [Mu], [G]

Butternut Squash Soup  
Brioche Bun with Goat Cheese  
[M], [E], [G], [SD] **V**

### MAINS

Roasted 28-day Aged Beef Sirloin OR Corn Fed Chicken Crown & Herb Butter  
Served with Yorkshire Pudding, Roast Potatoes, Maple Carrots, Gravy  
[M], [G], [SD], [E]

Filet of Seabream  
Braised Fennel, Baby Spinach, Sauce Vierge  
[F], [M], [SD]

Potato Gnocchi  
Lentil & Wild Mushroom Fricassee, Pumpkin Velouté  
[SD], [G] **VE**

### SIDES £5 each

Winter Bitter Leaf Salad [Mu], [SD]  
Buttered Tenderstem Broccoli [M]  
Roasted Potatoes | French Fries  
Additional Bread Roll £1 [G]

### DESSERTS

Caramelised Cambridge Cream  
[M], [E] **V**

Bitter Chocolate Mousse, Mixed Berries Compote, Cocoa Crumble  
[E], [G], [M] **V**

Sticky Toffee Pudding & Clotted Cream  
[E], [M], [G] **V**

Selection of British Cheese **supplement £5**  
Served with Homemade Fruit Cake, Chutney, Fruit Jelly & Sourdough Crackers  
[E], [G], [M], [SD], [N]

Tea or Coffee with Mince Pie [SD], [M], [G], [E]

Please make one of our team aware of any dietary restrictions or allergies you might have.

A discretionary service charge of 12.5% will be added to your bill. **V** vegetarian. **VE** vegan.

ALLERGEN KEY - [C] CRUSTACEANS, [Ce] CELERY, [E] EGGS, [F] FISH, [P] PEANUTS, [G] GLUTEN, [L] LUPIN, [M] MILK, [Mo] MOLLUSCS, [Mu] MUSTARD, [N] NUTS, [S] SOYA, [SD] SULPHUR DIOXIDE, [Se] SESAME SEEDS.

All menu items are subject to change according to seasonality and market availability.