

## Boxing Day Lunch Menu

Three-Course £55 | Two-Course 50

### STARTERS

Loch Duart Salmon  
With Cornish Crab Salad  
[F], [SD], [M], [Mu], [C]

Ham Hock & Celeriac Vol Au Vent  
Chive Butter Sauce, Winter Truffles  
[E], [G], [SD], [M]

Wild Mushroom Risotto  
Glazed Butternut Squash  
[M], [SD]

Roasted Parsnip Soup  
Herb Oil  
[Ce], [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]

Filet of Seabream  
Bouaillbaisse Sauce, Baby Spinach, Spiced Aubergine  
[F], [G], [SD]

Twice Baked Cheese Souffle  
Datterini Tomatoes, Sweet Pepper Sauce  
[Ce], [SD], [G], [M], [Mu], [E]

### SIDES £5 each

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

### DESSERTS

Soft Meringue with Clementine Compote  
[M], [E], [G] **V**

Apple Crumble & Custard  
[E], [G], [M] **V**

Sticky Toffee Pudding & Vanilla Ice-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] **V**

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.