



BOXING DAY MENU

*The dinner after, Hip hip hooray — Enjoy a merry feast.
Relax, restore and rejoice, There's plenty of choice — From light bites to roasted joy.*

From Noon until 3pm
£30 per Adult, £15 per child
included in the three night package

STARTER

- Winter Vegetable Soup** ✓ Herb crème fraîche, local bakery bread **D, CE, G**
Chicken & Chorizo Terrine Tomato & fig ketchup, warm toasted ciabatta **D, E, G, SD**
Trio of Seafood Cocktail Pickled cucumber, Bloody Mary dressing **F, C, MU, E, SD**
Wild Mushroom Arancini ✓ Wild rocket, truffle mayonnaise **D, E, MU, G, SD**

MAIN COURSE

- Maple Glazed Gammon** Colcannon mash, Yorkshire pudding, wholegrain mustard jus **MU, SD, G, E, D**
Beef Shoulder Dauphinoise potato, baby onion, mushroom, smoked bacon & rich red wine sauce **SD, D**
Seafood Chowder Grilled hake fillet, mussel, clam & parsley chowder, crusty bloomer **G, F, SD, MO, D**
Wild Mushroom & Rosemary Pappardelle ✓ Wilted spinach, walnut pesto **D, G, E, N, SD**

DESSERT

- Pumpkin Spiced Trifle** ✓ Ginger sponge, vanilla custard, whipped cream **G, D, E, SD**
Lemon Curd Cheesecake ✓ Meringue, raspberries **D, E, G**
Sticky Toffee Pudding ✓ / GF Butterscotch sauce, salted caramel ice cream **D, E, SD**
Trio of Local Cheeses ✓ Crackers, fruit chutney, celery, grapes **D, G, SD, CE**

TO FINISH

- Coffee & Mince Pies** **G, SD, E, D**



If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal. Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen.

C: Crustaceans / **CE:** Celery / **D:** Dairy / **E:** Eggs / **F:** Fish / **P:** Peanuts / **G:** Gluten / **L:** Lupin / **N:** Nuts
MO: Molluscs / **MU:** Mustard / **S:** Soya / **SD:** Sulphur dioxide / **SE:** Sesame seeds

