

26 DECEMBER · SERVED 12-3PM

Boxing Day Lunch

A relaxed Boxing Day lunch of traditional comforts and generous sharing platters.

MAINS

Venison Steak

Creamed cabbage, bubble & squeak, rosemary redcurrant sauce

D* · SD · G*

Chicken, Bacon, Leek & Mushroom Pie

Cheesy mash, broccoli, glazed carrot

D · G

Chef Georges' Ocean Pie

Haddock, smoked salmon & prawns in creamy white sauce, cheesy mash, broccoli & carrots

F · C · D · G · SD · CE

Chickpea, Sweet Potato & Coconut Curry ^{V · VE}

Long grain rice, flatbread, mango chutney

MU · SD · G*

SHARING PLATTERS · FOR TWO

Cold Cuts Platter

Pork pies, parma ham, turkey, ham hock terrine, cheddar, pickles, cherry tomatoes, sourdough

G · D

Mezze Platter

Hummus, baba ganoush, honey-roasted halloumi, marinated olives, grilled vegetables, flatbread

G · D

DESSERTS

Chocolate Roulade

Cherry compote, pistachio ice cream

D · G · SD · N*

Chocolate & Caramel Tart ^{V · VE}

Vegan coconut ice cream

N

Toffee Apple Crumble ^V

Vanilla ice cream

G · D

TWO-COURSE LUNCH

£32

ADULT

£24

CHILD
UNDER 12

ADD A CHEESEBOARD FOR THE TABLE **£9** PER PERSON