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STARTER

MAIN

DESSERT

BOXING DAY LUNCH

Adult Menu

Leek & Potato Soup

warm bread roll (v, vg, GFA, DFA)

Baked Camembert

rosemary focaccia, cranberry chutney (v)

Classic Prawn Cocktail

Marie Rose, baby gem (GFA, DFA)

Ham Hock Terrine

caramelised onion chutney, toasted sourdough

Grilled Fillet of Salmon

tenderstem broccoli, vine tomatoes,
creamy mash potato (GFA)

Roast Chicken Supreme

Yorkshire pudding, rich gravy,
roast potatoes & seasonal veg (GFA, DFA)

Roast Sirloin of Beef

roast potatoes, seasonal veg, rich gravy,
Yorkshire potato (GFA, DFA)

Wild Mushroom Wellington

roasted heritage carrots, roast potatoes & thyme jus (v, vg)

Warm Apple & Cinnamon Crumble

vanilla custard (v)

Baked Vanilla Cheesecake

mango & passionfruit coulis (v)

Lemon Tart

Chantilly cream (v)

Mixed Sorbet Selection

blood orange, lemon & raspberry sorbet (v)

Selection of British Cheese & Biscuits

celery & grapes - £3 supplement (v)

Caramel Biscuit Cheesecake

with vegan vanilla ice cream (v, vg, GFA)

Chocolate Orange Tart (v, vg, DFA)

Chocolate Brownie (v, GFA)

Fresh Fruit Salad (v, vg, GFA, DFA)

The hotel cannot guarantee that any food or beverage item is 100% free from traces of allergens. Menu descriptions may not include all ingredients and alcohol may be present in some dishes. (v) Vegetarian (vg) Vegan (GFA) Gluten Free Available (DFA) Dairy Free Available