

BOXING DAY

3 courses £37.95pp

Add a glass of Prosecco for £7pp



STARTERS

White onion soup with pesto (pb)

London Porter smoked salmon with crème fraîche & pickled cucumbers

Pancetta & green peppercorn terrine with a spiced plum chutney

Chestnut mushrooms on toast with spinach & truffle (pb)

ROASTS

All served with roast potatoes, seasonal vegetables & gravy

Roasted sirloin of beef
Usk Turkey with stuffing
Roasted porchetta with apple sauce

Wild mushroom, celeriac & spinach Wellington (v)

MAINS

Pan roasted salmon with garlic roasted green beans, crispy new potatoes & sauce vierge **South Downs venison faggots** with creamed potato, cavolo nero, blackberries & jus **Butternut squash ravioli** with brown butter sauce, roasted squash,

goat's cheese & pumpkin seeds (v)

320g sirloin on the bone with triple cooked chips, dressed watercress salad & peppercorn sauce $\pounds 5pp$ supplement

PUDDINGS

Sticky toffee Christmas pudding with toffee sauce & spiced rum butter ice cream (v) Chocolate brownie mousse cake with sour cherries & vanilla cream (v)

Mandarin tart served with vanilla crémeux (pb)

British cheese plate with spiced plum chutney, fruits & artisan crackers (v) Add for £5pp



If you have an allergy, please talk to a team member. Dishes may not contain specific allergens, as our food is prepared in areas where cross contamination may occur. For more information please scon the OR code. (v) vegetarian | (pb) plant-based.





