



BOXING DAY

3 courses £47pp

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 *£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 crèmeux *(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 scan the QR code. (v) vegetarian | (pb) plant-based.

Adults need around 2000 Kcal per day

