



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 8pm
£35 per Adult, £17.50 per child
included in the Three Night Christmas Package

STARTER

Roasted and Spiced Parsnip Soup, Onion Bhaji, Curry Oil, Coconut Yoghurt and Micro Coriander **V, GF ON REQUEST, MU, CE, S**

Smooth Chicken Liver Pate Filled Pastry Cigar, Olive Soil, Focaccia Crisp, Torched Mandarin Segments and Kumquat Gel **E, D, G, SD**

Smoked Haddock and Chalk Stream Trout Fishcakes, Tarragon Hollandaise and Baby Watercress **G, F, E, MU, CE**

Spinach, Ricotta and Leek Croquettes, Cauliflower Puree, Crumbled Goats Cheese and Truffle Oil **V, G, E, D**

MAIN COURSE

Guinness Glazed Roasted Ham with Baked Apple Sauce, Chefs Roast Garlic and Herb Potatoes, Roasted Root Vegetables and Pan Gravy **G, MU, CE**

Lincolnshire Ploughmans Lunch, White Mild Cheddar and Stilton Cheeses, Butchers Pork Pie and Haslet. Smooth Chicken Liver Pate, Pickles, Crusty Bread, Apple and Red Grapes **D, E, CE, G**

Roast Stuffed Leg of Lamb with Apricot and Mint Stuffing, Chefs Roast Garlic and Herb Potatoes, Roasted Root Vegetables and Pan Gravy **G, MU, CE**

Wild Mushroom and Truffle Tagliatelle, Parmesan and Roquette Salad, Garlic Bread Crumbs and Olive Oil **VE ON REQUEST, G, E, D, SD**

Beer Battered Cod Fillet, Triple Cooked Chips, Mushy Peas, Burnt Lemon and Tartare Sauce **GF ON REQUEST, G, F, MU, E, SD**

DESSERT

Espresso Crème Brulee, Chocolate and Hazelnut Biscotti **V, D, E, G, N**

Cinnamon Panna Cotta, Mulled Wine Jelly, Honeycomb, Raspberry Gel and Lemon Balm **V & GF, VE ON REQUEST, D, SD**

Selection of Artisan Cheeses, Lincolnshire Plum Bread, Quince Jelly, Savoury Biscuits, Frozen Grapes and Iced Celery **V, G, D, E, SD**

White Chocolate and Cherry Cheesecake, Almond Brittle and Chocolate Soil **V, G, D, E, N**

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
GF: Gluten Free / V: Vegetarian / VE: Vegan

