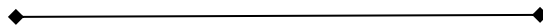


# *Sample Boxing Day Lunch Menu*

£50 per person incl. Glass of Prosecco on arrival  
Children under 12yo £20 per person | Monday 26 December 2022

**Antipasto All'Italiana** a selection of Italian salami, grilled vegetables, crostini (GFA)  
**Mushroom & Truffle Risotto** porcini mushrooms, truffle oil, truffle shavings (V) (GF) (VGA)  
**Seasonal Soup of The Day** with rustic bread (GFA) (V) (VG)  
**Chicken Liver Parfait** with red onion jam, toasted brioche bread  
**Salt & Pepper Calamari** with home-made sweet chilli sauce (GF)(DF)  
**Mussels Marinara** in white wine creamy sauce, toasted sourdough bread  
**Smoked Mackerel Fillet** with celeriac and apple remoulade, lemon dressing (GF)



**Roast beef**, Yorkshire pudding, roast potatoes, seasonal vegetables (GFA)  
**Roast Shoulder of Pork**, Yorkshire pudding, roast potatoes, seasonal vegetables (GFA)  
**Roast Boneless Half of Chicken**, Yorkshire pudding, roast potatoes, seasonal vegetables  
**Smoked Haddock** with mature cheddar mash, creamy spinach (GF)  
**Sesame Seed Seared Tuna** with oriental salad and noodles  
**Lobster Tails** with garlic butter and fries (GF)(supplement £7.00)  
**Porcini Mushrooms & Chestnut Risotto** with truffle oil (GF)(V)  
**Linguini Frutti di Mare** prawns, calamari, mussels, garlic, shallots and white wine  
**Gourmet Beef Burger** with smoked Monterey Jack cheese, crispy bacon in pretzel bun, beer battered onion rings, fries, tomato and coriander salsa (GFA)  
**Caponata alla Siciliana**, with toasted ciabatta (V)(VG)(DF)  
**Parmigiana Melazana**, aubergine, Mozzarella cheese, Napoli sauce (V) (GF)

## **Sides £4.50 each**

**Mash – Steamed Green Veg – Sweet Potato Fries - House Chips – Fries – Tomato, Rocket and Onion Salad**

(V) Vegetarian (VG) Vegan (GF) Gluten Free (GFA) Gluten Free Alternative available (DF) Dairy Free  
A 12.5% discretionary service charge will be added to your bill | All prices are inclusive of VAT.

## Desserts

**Golden Syrup Sponge Pudding** with vanilla custard (GF)

**Madagascar Vanilla Crème Brûlée** with Amaretti biscuits and seasonal berries (GFA)

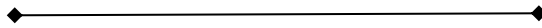
**Apple Tart Tatin** with vanilla ice-cream

**Chocolate Truffle Torte** with raspberry coulis

**Crispy Chocolate and Hazelnut Slice** with fresh raspberries

**Selection of Fine English Cheeses** with fig & apple chutney, celery and Miller's Damsels biscuits

**Ice cream or Sorbet selection** (Vanilla, Strawberry, Chocolate) (Mango, Raspberry, Lemon)



## Kids Menu

**Soup of the Day**, warm bread

**Garlic Bread** with Mozzarella cheese

**Sliced Honeydew Melon & Strawberries**

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**Penne** with Napoli Sauce, parmesan

**Sausage and Mash** with gravy

**Chicken Goujons** with fries and garden peas

**Fish & Chips** with fries and garden peas

**Roast beef**, Yorkshire pudding, roast potatoes, seasonal vegetables

## Kids Desserts

**Ice-cream**, choice of flavours – Swiss chocolate, vanilla, strawberry, mint chocolate, toffee

**Chocolate Brownie Sundae** with vanilla ice-cream

**Warm Waffle** with vanilla ice cream