



BOXING DAY LUNCH

Smooth Chicken Liver and Mushroom Pate
Served with Warm Brioche and Cumberland Sauce

Slices of Cantaloupe Melon
With a Winter Berry Compote and Fruit Coulis

Cream of Leek and Potato Soup
Served with Crispy Croutons and Drizzled with Chive Oil



FROM THE CARVERY

Roast Devonshire Sirloin of Beef
With Yorkshire Pudding and Creamed Horseradish

Roast Leg of Rosemary Studded New World Lamb
Served with Redcurrant Jelly

Oven Roasted Supreme of Chicken
Filled with Spinach and Wrapped in Parma Ham
Finished with a Rich Tomato and Basil Sauce

Poached Fillet of Hake in a Light Crispy Oriental Batter
Served on a Bed of Egg Noodles and Stir Fried Vegetables

Asparagus and Artichoke Risotto
Topped with Flakes of Parmesan

Accompanied by a Selection of Seasonal Vegetables and Potatoes



Warm Plum and Almond Tart served with Vanilla Custard

Belgium Double Chocolate Gateau with Clotted Cream

Tropical Fresh Fruit Salad in a Tuille Basket with Clotted Cream

A Selection of Local Cheeses served with Apple, Celery and Grapes



Freshly Brewed Coffee and Mints

£22.50 per person
(2 courses including coffee)

£28 per person
(3 courses including coffee)

