

# BOXING DAY MENU



## STARTERS

- Roast Autumn Gold pumpkin soup, calvados crème fraîche, garlic croutons,  
orange nutmeg crisp (v)
- Gressingham duck rilette, toasted Dark Star date & shallot chutney, toasted sourdough  
Crab cakes, Asian slaw, sweetcorn chowder
- Charred tenderstem broccoli, roasted garlic, pickled walnuts, buckwheat (v)

## MAINS

- Roast Sirloin of Shorthorn beef from Chalcroft Farm Hampshire
- Roasted Usk Vale turkey breast, apricot & turkey stuffing, pigs in blankets & gravy
- Herb crusted south coast plaice, roasted new potatoes, tenderstem broccoli, béarnaise sauce  
Potato gnocchi, sprouts, sage & chestnut butter (v)
- Roast leg of White Texel lamb from Dairy Farm, Dorset
- Mash Farm honey & mustard roasted gammon, caramelised pineapple
- Served with duck fat roast potatoes, Yorkshire pudding, cauliflower cheese,  
honey roasted carrots, swede, savoy cabbage & gravy for the table

## PUDDINGS

- Vintage Ale sticky toffee pudding, Fuller's salted caramel ice cream
- Vanilla aerated cheesecake, ginger & cinnamon crumb, star anise poached winter berries
- Chocolate Swiss roll, Fuller's Espresso Stout cream & Fuller's vanilla ice cream
- Pear William tarte tatin, Fuller's cinnamon ice cream
- Fuller's Estate cheeseboard, Hophead aubergine chutney & water biscuits

Coffee & Chocolate Truffles

£37.50pp

Ask about our vegan, gluten-free and dairy-free menus