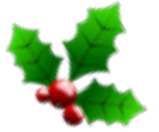




BOXING DAY DINNER MENU
26th DECEMBER 2019



*May we suggest a glass of chilled House Champagne @ £9.00
or a Cava Rosado @ £6.00*

CREAM OF MUSHROOM, LEEK AND TARRAGON SOUP

VENISON STEW

with braised vegetables and Madeira gelee

SLOW COOKED SQUID

with celeriac, squid ink gnocchi, crispy leek and yuzu gel

SWEET PEPPER TARTARE

with basil mousse, braised celery, balsamic walnuts and purple shiso



SEARED FILLET OF BEEF

with corned beef hash, carrot and coriander stew, braised red cabbage and cep sauce

BREAST AND BALLONTINE OF PARTRIDGE

with Royale potatoes, braised lentils, piccolo parsnips and smoked bacon foam

PAVE OF SEA BASS

with tomato fondue, charred leeks, smoked potato, crispy cockles and basil veloute

RISOTTO OF MUSHROOMS, LEEKS AND COURGETTE

finished with fine herbs and mascarpone



SMOKED CORNISH GOUDA

with golden raisins and pickled apple



BOXING DAY DINNER MENU

26th DECEMBER 2019

*HOT DARK CHOCOLATE AND NUT FONDANT TART
with clotted cream ice cream and caramel and vanilla gel*

*MULLED FRUIT CHEESECAKE
with cassis sorbet*

LEMON MERINGUE PIE

SELECTION OF HOMEMADE ICE CREAMS AND SORBETS



*Freshly Brewed Coffee with Petit Fours included
Espresso, latte and cappuccino available at the bar and charged accordingly. Liqueur Coffees £4.95*



Dessert Wine

<i>Chateau Vari Monbazillac 2011, SW France</i>	<i>£6.00</i>	<i>100ml glass</i>
<i>Glorious juicy flavours of peach with hints of toffee and spice</i>	<i>£19.00</i>	<i>375ml bottle</i>
<i>Late Harvest Riesling 2013, Chile</i>	<i>£8.00</i>	<i>100ml glass</i>
<i>Intense fruit aromas; concentrated, fresh passion fruit</i>	<i>£27.00</i>	<i>375ml bottle</i>
<i>'Elysium' Black Muscat 2015, California</i>	<i>£9.00</i>	<i>100ml glass</i>
<i>Deep, black red – rose petal bouquet – rich and velvety</i>	<i>£32.00</i>	<i>375ml bottle</i>
<i>'Le Caillou'</i>	<i>£9.00</i>	<i>100ml glass</i>
<i>Very rare, 100% old vine 'late harvest' Grenache – unctuous, coffee-tinged</i>	<i>£32.00</i>	<i>500ml bottle</i>
<i>Petit Guiraud Sauternes 2011, Bordeaux</i>	<i>£10.00</i>	<i>100ml glass</i>
<i>Light gold, nose of honey, sweet ginger, apricot, peach and light mineral, medium body, round and smooth with pleasant acidity, sweet yet fresh finish</i>	<i>£39.00</i>	<i>375ml bottle</i>

Port

<i>Churchill's Finest Reserve Port</i>	<i>£4.00</i>	<i>50ml</i>
<i>'Otima' 10 yr old Tawny Port</i>	<i>£6.00</i>	<i>50ml</i>
<i>Churchill's LBV Port</i>	<i>£5.00</i>	<i>50ml</i>
<i>Finest 5 yr Medium Rich Madeira</i>	<i>£6.00</i>	<i>50ml</i>

Non Resident £47.50 per person



Some of our foods may contain ingredients produced from genetically modified soya and/or maize (we rely on our suppliers for this information). Please ask a Manager if you require further assistance.