



BOXING DAY CARVERY LUNCH

Starters

From the kitchen

Leek & Potato Soup

Truffle and tarragon oil

Classic Prawn Cocktail

Shredded iceberg lettuce, citrus scented cocktail sauce, cucumber ribbons

Caesar Salad with Cajun Chicken & Smoked Bacon

Anchovy, garlic mayonnaise, croutons, parmesan shavings

Melon & Orange

Citrus, vanilla and rose scented syrup

Mains

From the carvery

Roast Sirloin of Beef

Roast Honey Glazed Gammon

Leg of Lamb

From the kitchen

Baked Fillet of Salmon, Topped with a Brioche, Leek & Herb Crumb

White wine and saffron cream sauce, new potatoes

Vegetable, Lentil, Date & Prune Bake (VG)

All of the above are served with: Yorkshire pudding, roast potatoes, honeyed parsnips, glazed carrots, cauliflower cheese, braised red cabbage and Brussels sprouts

Dessert

From the dessert buffet

Baked New York Cheesecake

Raspberry & White Chocolate Roulade

Sticky Toffee Puddings with Caramel Sauce

Rhubarb Trifle

Individual Chocolate & Raspberry Delice (VG)

Exotic Fresh Fruit Salad (VG)

Cheese Platter with Accompaniments

V = Vegetarian VG = Vegan VGA = Vegan Available GF = Gluten Free GFA = Gluten Free Available

Please speak to our team about allergen information or dietary requirements