



Boxing Day Luncheon

STARTER

Cep Velouté (V,M,Su)
black truffle cream

Smoked Salmon John Ross (F,M,Su)
lime crème fraîche, caramelised lemon gel, heritage egg gribiche

Ham Hock and Chicken Terrine (M,Su)
sweetcorn paprika puree, aerated pork crackling,
pickled baby onion, sorrel

Golden Cross Goat's Cheese, East Sussex (V,M,G,N,Su,E)
compressed celery, crystalised walnut, truffle-infused honey,
sweet-pickled shallot, tarragon crumb

MAIN COURSE

Slow Roast West Country Gold Sirloin Beef (M,E,G,Su)
dry aged 60 days, Yorkshire pudding

Anise Cured Orchard Farm Belly Pork (M,E,G,Su)
dry aged 28 days, Braeburn apple sauce, aerated crackling

Fillet of Halibut (F,M,Su,Mo)
herb-crushed potato, garlic wilted spinach, orange braised
fennel, lightly smoked caviar and clam butter sauce

Foraged Mushroom and Black Truffle Risotto (V,M,Su)
mascarpone, 36-month aged parmesan, chives

Family served vegetables, freshly cooked for your table

DESSERT

Fine Belgian Bitter Chocolate Marquise (M,E,G,So)
popping candy, raspberry Chantilly

Bramley Apple and Blackberry Oat Crumble Tart (M,E,G,Su)
advocaat and Madagascan vanilla seed custard

English Artisan Cheeses (M,E,G,Se,Ce)
Dorset crackers, grapes, confit of red onion
marmalade, membrillo quince

Tea, Coffee & Handmade Petit Fours

If you are affected by a food allergy or intolerance, please inform a member of staff who will be happy to assist you with your order and note the following menu content abbreviations for your information:

*Ce - celery / C - crustaceans / E - egg / F - fish / G - cereals containing gluten / L - lupin / M - milk / Mo - molluscs / Mu - mustard
N - tree nuts / P - peanuts / Se - sesame / Sh - shellfish / So - soybeans / Su - sulphur dioxide & sulphites / V - vegetarian / PB - plant based*

The menu and allergens are subject to change.

