



BOXING DAY MENU

STARTERS

Seasonal soup of the day

with thick-cut multi-grain bread & Somerset butter (v)

Loch Fyne smoked Scottish salmon & king prawns

with horseradish mayonnaise, salad garnish & multi-grain bread (†)

Smooth duck liver & apricot terrine

with caramelised red onion chutney, thick-cut toast & Somerset butter (v)

Woodland mushroom & mascarpone dip

with garlic ciabatta (v)

MAIN COURSES

Hand-carved British roast beef, outdoor-reared Norfolk pork or chestnut & mushroom roast (v) with all the trimmings

British rump steak

with a grilled plum tomato, chips, wild mushroom & tarragon sauce

Farm-assured 'smothered' chicken breast

with grilled bacon, goat's cheese & a tomato Provençal sauce, topped with watercress, served with buttered chive new potatoes & salad garnish

Wild Alaskan salmon

served with a watercress sauce, buttered new potatoes & broccoli (†)

Peppered mushroom suet pudding

served with chive mashed potatoes, British seasonal vegetables & a Portobello mushroom & Colman's Diane sauce (v)

DESSERTS

Bitter chocolate tart

with chocolate sauce & crème fraîche

Mascarpone & Madagascan vanilla cheesecake

with blueberry compote & double cream

Toffee apple & cinnamon crème brûlée

Irish truffle torte

with chocolate sauce & double cream

