

Boxing Day Gala Menu



Pressed ham hock and pea terrine, piccalilli, toasted brioche (G,E,D,M) (Sd, E, G)

Terrine of carrot and beetroot, tarragon emulsion, whipped goats cheese, truffle oil (D, Sd, V)



Kir royal sorbet, blackcurrants, mint (v)



Searred fillet of aged beef, slow cooked brisket, pommes puree, heritage carrot, winter kale and crushed celeriac, rich red wine sauce (Sd, D, C)
Winter vegetable pithivier, buttered spinach, pommes puree, winter kale, crushed celeriac, beurre rouge (G, D, Sd, V)



Textures of chocolate, preserved cherries, cherry gel (D,G,Sd,N)



Coffee and Petit Fours (V, S, D, G, N)