

Boxing Day Lunch 2022

Monday 26th December 2022

Bookings taken from 12.30pm arrival until 2.30pm. We close at 4.30pm

Portland crab with spiced tomato, little gem, green olive & crab mayonnaise

Tempura cod cheeks, marrow fat pea puree, hollandaise, capers & parsley

Slow cooked Blythburgh pork belly, sautéed pak choi, chilli & ginger

Bevistan blue cheese soufflé with fig & walnut salad

Cotswold White chicken "Saltimbocca", confit chicken Pomme Anna, buttered leeks & thyme jus

Roast chump of Cornish lamb with butter bean mash, roast turnip, confit garlic & red onion

Organic Loch Duart salmon, crushed new potato, parsnip & horseradish butter sauce

Roast Jerusalem artichokes (carrots) with brussel sprout & onion fritter, wild mushroom & sage

Boozy orange jelly & custard

Bramley apple tart with vanilla ice cream walnut brittle

Pears - pear crumble, pear panna cotta & poached pear

Chocolate soufflé, cherry ice cream & kirsch anglaise

British artisan cheese plate from Neal's Yard Dairy

Coffee or tea & Christmas cake for Chums

The cake has been made by Amanda Banks to raise money for CHUMS a charity for Children's mental health and emotional wellbeing: we donate £100 for our Boxing Day Cake to share with you

£70.00

Children £40.00 a seat. Smaller portions of the menu and simpler dishes will be available

Full payment for each adult is required on booking

Payments are non-refundable unless we can resell the space

Please be aware that dishes on our advertised menus are subject to availability

GIFT VOUCHERS –

A treat for friends and family, occasions to look forward to.

Available on our website.