



BOXING DAY LUNCH MENU 2019

LEEK AND POTATO SOUP

With Chive Crème Fraîche

GIN CURED SALMON GRAVADLAX

CHICKEN LIVER PARFAIT

With Date and Apricot Compote

ROASTED HERITAGE BEETROOT SALAD

With Walnuts and Crumbed Goats Cheese

GRILLED SUPREME OF SEA TROUT

With Samphire and Brown Shrimp Beurre Blanc

PAN FRIED CHICKEN BREAST

With Frence Style Peas

HONEY ROAST GAMMON SATSUMA

And Gritton Cherries

HERB RUBBED ROAST LEG OF LAMB

PARMESAN, SPINACH AND GARLIC TART

ALL SERVED WITH ROASTED NEW POTATOES AND VEGETABLE PANACHE



BRAMLEY APPLE AND BLACKBERRY CRUMBLE

With Custard Sauce

CARAMEL & WHITE CHOCOLATE CHEESECAKE

PETWOOD STRAWBERRY TRIFLE

POACHER AND COTE HILL BLUE CHEESES, CRACKERS AND GRAPES



COFFEE AND MINTS

