



Boxing Day Lunch

Starters

Carrot and fennel soup

crisp carrot, fennel pollen (V,M,Su)

Beef tartar

teriyaki gel, wasabi mayonnaise, egg yolk, soft herbs, malted seed sourdough (M,E,G,So,Su)

Smoked Salmon John Ross

crab fritters, gribiche, lemon (M,F,G,E,Su,Cr)

Golden cross goat's cheese

Compressed celery, crystalised walnut, truffle honey, pickled shallot, herb crumb (V,M,G,N,Su,Ce)

Main Courses

Slow roast west country sirloin beef *dry aged 60 days*

roasting garnish, Yorkshire pudding (M,E,G,Sul)

Anise cured belly pork

roasting garnish, Braeburn apple sauce, crackling (M,E,G,Sul)

Fillet of sea bream

mussel and anchovy risotto, wilted Bok choy (M,F,Mo,Cr,Su)

Hand cut tagliatelle

black truffle "carbonara", chestnut mushrooms, tarragon, 24 month aged parmesan (M,G,E,Su)

Family served vegetables for your table

Desserts

Bitter chocolate marquise

popping candy, raspberry marshmallow (M,E,G,So)

Apple and blackberry oat crumble tart

blackberry and vanilla custard (M,E,G,Su)

English artisan cheeses

Dorset crackers, grapes, chutney, quince (M,E,G,Se,Ce)

Tea, Coffee & 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 & dairy
Mo - molluscs Mu - mustard N - tree nuts P - peanuts PB - plant based Se - sesame Sh - shellfish
So - soybeans Su - sulphur dioxide & sulphites V - vegetarian *can be adapted to gluten free