

Boxing day

head chef - daniel collins

starters

jerusalem artichoke soup, artichoke crisp, smoked olive oil
Dingley dell ham hock terrine, pickled mushrooms, mushroom ketchup, celeriac apple coleslaw
tian of prawn & Colchester crab, avocado, chervil & shellfish mayo
sauté woodland mushrooms, soft poached egg, brioche toast, truffle salt
pan seared mackerel fillet, beetroot relish, charred watermelon, parsley pesto

mains

beef sirloin, honey mustard parsnip, red cabbage, tenderstem broccoli,
Yorkshire pudding & rosemary potatoes
pork belly, dauphinoise potato, confit leeks, butternut squash puree, crispy red onion
maple glazed Gressingham duck breast, wilted kale, celeriac gratin, parsnip puree, pan roasting jus
roasted sea trout, steamed leeks & mussels, tenderstem broccoli, roasted red pepper & tomato volute
butternut squash & spinach open ravioli, saute chestnuts & parsley pesto

desserts

honeycomb ice cream, sesame seed tulle, macerated blackberry salad
dark chocolate mousse, yoghurt icecream, candied orange
lemon tart, macerated blueberry compote, lemon curd macaroon
sticky toffee pudding, cinnamon ice cream, butterscotch sauce
british cheese selection, crackers, grape jelly, chutney

1 course £14.95

2 course £17.95

3 course £19.95



AA Rosette Award

allergens

C celery	G gluten	F fish	CR crustaceans	MO molluscs	E eggs	SE sesame seeds
M milk	MU mustard	N nut	P peanut	L lupin	S soya	SO sulphur dioxide