



## BOXING DAY 2020

3 Courses plus coffee - £42pp, Served 12-9pm

### STARTERS

Salthouse fig, Roquefort cheese & pickled walnut  
Christmas salad,  
truffle honey dressing  
(V/VE/GF)

Roasted tomato & red pepper soup  
truffle oil & homemade bread  
(GFO/DF/VE)

Seared king scallops  
cauliflower, pickled raisins,  
Aspall cider caramel (£4 supplement)  
(GF)

Crispy crab cakes  
smoked tomato & chili jam & toasted sweetcorn  
(DF)

Duck liver and foie gras parfait  
apple & quince chutney, sourdough crostini  
(GFO)

### MAINS

Luxury fish and shellfish Stargazy pie  
cheesy mash, winter greens  
(GF)

Wild mushroom and artichoke linguine  
Cimi de rapa, chili & parmesan  
(V)

Pan fried seabass,  
bubble and squeak, pancetta, saffron veloute  
(GF/DFO)

Crispy herbed polenta  
caponata, basil pesto, goats' cheese & truffle  
(V/VE)

Honey glazed lamb shank, fondant potato  
roasted parsnips & rosemary jus  
(GF)

### DESSERTS

Panettone bread and butter pudding, vin santo custard  
(GFO)

Mulled wine poached pear, gingerbread, whipped  
vanilla & mascarpone mousse  
(GF/DFO/VEO)

Ginger crème brulee, orange & pistachio biscotti  
(GFO)

Duo of Mrs. Temples Cheese, homemade chutney,  
biscuits & grapes  
(GFO)

Flourless chocolate torte, griottines & honeycomb  
(GF)

### NIBBLES

Crispy calamari garlic aioli 4.50  
Tempura gherkins with chilli mayo / 4.50  
Beer battered halloumi, smoked tomato and chilli  
relish/4.50  
Homemade breads with truffle butter / 4.50  
Nocellera olives / 4  
Salthouse antipasti / 18

### SIDES 3.50

Hand cut chunky chips  
Italian house salad, truffle & parmesan  
Winter seasonal greens, chestnuts and pangrattato  
Roast new potatoes, garlic and Rosemary

GF – Gluten Free  
GFO - Gluten Free option  
N – Contains Nuts  
DF – Dairy Free  
DFO – Dairy Free option  
V – Vegetarian  
VE – Vegan  
VEO – Vegan option