



Boxing Day

STARTERS

Curried parsnip, apple & lentil soup
crème fraiche, charred sourdough

Marinated fig, Roquefort cheese &
pickled walnut Christmas salad,
truffle honey dressing

Oak smoked salmon & crayfish cocktail
baby gem, marie rose, cavier crostini

Searred king scallops
Morcella sausage, romesco, pedro xminez

Duck liver & vin santo parfait
fig chutney, truffle brioche

Searred wood pigeon
beetroot & sloe gin, pickled vegetables

MAINS

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

Wild mushroom and artichoke rigatoni,
spinach, chili & parmesan

Pan fried seabass,
seafood & saffron chowder & wilted greens

Crispy herbed polenta,
caponata, basil pesto & goats' cheese

Honey glazed lamb shank,
fondant potato, Roscoff onion & glazed carrot

See special board for roasts

DESSERTS

Panettone bread and butter pudding,
vin santo custard

Apple, blackberry & plum crumble,
clotted cream

Mulled wine poached pear, gingerbread,
whipped vanilla & mascarpone mousse

Stem ginger crème brulee,
orange & pistachio biscotti

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

Dark chocolate "rocky road" terrine,
salted caramel & boozy cherries

NIBBLES

Crispy cajun calamari, saffron aioli / 5
Tempura gherkins with sweet chili mayo / 4
Honey and sherry glazed chorizo / 5
Homemade breads with truffle butter / 4.50
Nocellera olives / 4

SIDES

Chunky chips / 4
Chunky chips with truffle & parmesan / 5
Italian house salad, salted ricotta / 4
Seasonal winter greens, chestnuts & pangrattato / 4
Roast new potatoes & lovage pesto / 4

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