



BOXING DAY

STARTERS

Cured Salmon Gravadlax (GFO)
Crème Fraiche ~ Blini ~ Classic Garnish ~ Parsley

Seasonal Game Terrine (GFO)
Toasted Brioche ~ Cranberry Chutney ~ Mulled Wine Jelly

Soup of the Day (V)
Roasted Cauliflower ~ Croutons ~ Parsley

MAINS

Pheasant & Turkey Pie
Traditional Garnish ~ Pigs In Blankets ~ Pan Gravy

Roasted Sea Trout Fillet (GF)
Crushed Herbed Potatoes ~ Sea Vegetables ~ Lemon Butter Sauce

Nut Roast Wellington (V)
Traditional Vegetables Red Wine "Jus"

11 Hour Slow Braised Beef (GF)
Roasted Carrot ~ Pomme Puree ~ Red Wine Jus

DESSERTS

Langley Christmas Pudding
Cinnamon Butter ~ Brandy Custard

Yule Log
White Chocolate & Lime Cream ~ Drunk Cherries.

Northumberland Cheddar (GFO)
Crackers ~ Chutney ~ Grapes

Two Courses £36.00 Per Person ~ Three Courses £42.00 Per Person

V = Vegetarian VE = Vegan GF = Gluten Free N = Contains Nuts DF = Dairy Free
If you have any allergies or dietary needs, please inform a member of our team.
A 10% discretionary service charge will be added to your bill. This charge is distributed entirely to our staff.