

# Boxing Day Lunch

## BREAD

36hour Virtuous Ale Sourdough | Locally Cultured Butter

## TO BEGIN

Duck Liver Parfait | Beetroot | Lemon Thyme | Blackberries | Toasted Brioche

Jerusalem Artichoke Velouté | Cocoa Nibs | Black Truffle | Snipped Chives

Poached Organic Loch Duart Salmon | Pickled Fennel | Lovage

Crispy Smoked Pork Knuckle | Wild Garlic Hollandaise | Pickled Vegetable Salad

## TO SETTLE IN

Salt Aged Rump of Beef | Yorkshire Pudding | Caramelised Onion Purée | Red Wine Jus

Woodland Reared Pork Loin | Yorkshire Pudding | Cranberry | Chestnuts

Wild Mushroom, Spinach & Chestnut Wellington | Bramley Apple

Roasted Line Caught Bass | Cauliflower | Brown Shrimp | Champagne

## FROM THE PASTRY

Madagascan Vanilla & Quince Cheesecake | Chestnut | Honeycomb | Pear Sorbet

Redcurrant & Vanilla Mousse | White Chocolate | Blood Orange

Baked Jivara Valrhona & Tonka Bean Tart | Hazelnut Praline Ice Cream

Artisan Farmhouse Cheeses from The Courtyard Dairy | Crisp Breads | Preserves

£79 for 3 courses

For allergies & dietary requirements, please speak to a member or the team