



Boxing Day Lunch

Starters

Tiger prawns poached in lemongrass, chilli & ginger nage
Glass noodle salad, ponzu dressing

Organic free-range egg en cocotte
Chorizo picante, toasted sourdough soldiers

Smoked Barbury duck breast
Celeriac remoulade, endive, fig dressing

Mains

Baked maple glazed Wiltshire Gammon
Baby potatoes, buttered carrots & cabbage, parsley sauce

Pan-roasted fillet of hake
Chickpea & pepper stew, kale pesto

Butternut squash & beetroot tart
White Lake feta, pecan & rocket salad



Sharing Dessert

Baked vanilla cheesecake
Prosecco poached strawberries

Steamed lemon sponge
Raspberry compote, anglaise sauce

Selection of West Country cheeses
Homemade chutney, artisan biscuits

45 per person

Please note: nuts are often used in our kitchens and allergen information can be provided upon request

If you have an allergy or dietary requirements please see a member of the team Please note there is a discretionary service charge of 12.5%