#### Warm Baked Sourdough (V)

Salted English butter 4.25 (482 kcal)

# **BOXING DAY**

# Three-Course Menu

34.95

Martini Olives (VE)

Fresh lemon, thyme, extra virgin olive oil 4.75 (221 kcal)

SAMPLE

# Cocktails

#### Porn Star Martini

Absolut Vanilla Vodka, Malibu passionfruit, shot of Prosecco, passionfruit 10.95

# Strawberry Daiquiri

3-year-old Havana Rum, strawberry purée, lime juice, sugar syrup, strawberry 10.50

## Mojito

3-year-old Havana Rum, lime juice, sugar syrup, crushed mint topped with soda, lime, mint 10.50

## Passionfruit Reviver

Passionfruit purée, vanilla syrup, Franklin & Sons ginger beer, orange wedge 8.50 (0.0%Alc)

# First-Course

Classic 1970's Prawn Cocktail Sauce Marie Rose, fresh lemon, brown bread & butter

#### Game Pie

Woodland mushrooms, roasting juices

Heritage Tomato Salad (V)

Mozzarella, extra virgin olive oil, fresh basil

(Vegan alternative available)

#### Second-Course

Roast Free-Range Turkey Served with all the trimmings, bread sauce, cranberry, roasting juices

#### Beef Wellington

Maxim's mushrooms, puff pastry, buttered leaf spinach, watercress, Madeira sauce

#### Rump of Moorland Lamb

Dauphinoise potatoes, petits pois à la française, Dijon mustard, chives, red wine jus

Roasted Root Vegetable & Bean Cassoulet (VE)

Pomodoro, herb crust

#### Grilled Red Mullet

Sage beignets, buttered leaf spinach, sauce vierge

#### Third-Course

Traditional Plum Pudding (V)

Brandy sauce

Clawson Cheese Plate (V) Fruitcake & sherry syrup

AMPLE

Poached Pear Vanilla set cream Poached Seasonal Fruits in Sparkling Wine Speak to your server for today's flavours

# Digestif\*

A selection of coffees from Musetti

A selection of teas from Teapigs Espresso Martini Irish Coffee

\*Additional charges apply



AMPLE

# BOXING DAY Three Course Menu



MARCO PIERRE WHITE

EST<sup>D</sup> 1961