

# Boxing Day Gourmet Menu

4 Courses £45 (U12's Children Menu available £19.50)

Live Acoustic Entertainment throughout the afternoon

## Starters

**Trio of Salmon; Parfait, Smoked and Gravlax (GFA)**  
Lemon Wedge, Brown Bread & Butter Fingers

**Duo of Ham Hock Terrine & Pork Rillettes (GF)**  
Piccalilli, Mixed Leaves, Rustic bread

**Ratatouille Stack (GFA) (V)**  
Glazed Goats Cheese, Aubergine Caviar Warm Pesto Dressing

**Creamy Parm Tomato Soup (GF) (V/VE)**  
Tortellini, Kale, Crushed Black Pepper

## Mains

**Chateau Briand (GF)** Served Pink or Well Done  
Béarnaise Sauce, Roasted Cherry Tomatoes, Deep Fried Onion Rings, Hand Cut Chips

**Hand Carved Rack of Lamb (GFA)**  
Rosti Potato, Minted Pea Puree, Rosemary Jus

**Half Roast Gressingham Duck (GFA)**  
Braised Red Cabbage, Hassleback Potatoes, Grand Marnier Jus

**Pan Fried Sea Bass (GF)**  
Garlic Fried Rice, Pak Choi, Spring Onion, Ginger, Soy Sauce

**Mediterranean Vegetable and Chickpea Tagine (GF) (V/VE)**  
Herb & Fruit Cous Cous

*All Served With a Bowl of Steamed Winter Greens*

## Desserts

**Wild Berry & Vanilla Cheesecake (GFA)** Winter Berry Coulis

**Banana & Chocolate Bread & Butter Pudding** Crème Anglaise

**Guernsey Gache Melee** 'Lashings' of Warm Custard

**Sticky Toffee Pudding (GFA) (V/VE)** Calvados Ice Cream, Caramel Sauce

**Farmhouse Cheese Board (GFA)**  
Mature Cheddar, Brie & Stilton with Chutney, Celery, Grapes, Caramelised Walnuts & Biscuits



**"Afternoon Siesta"** (Supplement £5.00 per glass)

**Boschendal Vin D'or** Dessert Wine

**Cockburns 2000** Port

GF = Gluten-Free | GFA = Gluten-Free Option Available | V = Vegetarian | VE = Vegan | V/VE = Vegetarian, Vegan Available | \*Vegan Option Available.  
Please note that some dishes may contain unpasteurized cheeses, traces of nuts and other allergens. Please notify us of any special dietary requirements.