

Boxing Day Lunch Menu

SELECTION OF SALADS & STARTERS

Selection of Salads & Starters

Mediterranean Chargrilled Vegetable Antipasti, aged balsamic onions, marinated olives & extra virgin olive oil (12) GF, DF, PB, V

Continental Charcuterie Selection, cured meats, fruit chutneys, pickles & infused oils (10,12)

Scottish Poached & Oak-Smoked Salmon Fillets, capers, red onion & lemon wedges (4) GF, DF

Atlantic Crevettes, classic Marie Rose sauce (2,3,10) GF

Greek Salad, feta cheese, Kalamata olives & oregano dressing (7) GF, V

Quinoa, Chickpea, Pomegranate & Blueberry Superfood Salad GF, DF, PB, V

Orzo Pasta & Heritage Cherry Tomato Salad, basil & parmesan (1,7) V

Creamy Jersey Royal Potato Salad, chives & crème fraîche (3,7,10) GF, V

Red Cabbage, Apple & Cranberry Slaw (3,10) GF, V

Chopped Cucumber, Vine Tomato & Fresh Herb Salad GF, DF, PB, V

Selection of Olives, Oils, Dressings & Condiments (Varies)

SOUP STATION

Roasted Butternut Squash Velouté, coconut cream, chilli oil & toasted pumpkin seeds GF, DF, PB, V

House-Baked Artisan Breads & Jersey Butter (1,7) V

CARVING STATION

Roasted Sirloin of Beef, Yorkshire Pudding, horseradish cream & red wine jus (1,3,7,12)

Slow-Roasted Turkey with Festive Trimmings & Cranberry Gravy (1,9,12)

MAIN DISHES

Braised Beef Bourguignon, smoked pancetta, pearl onions & woodland mushrooms (9,12)

Herb-Crusted North Atlantic Cod, Champagne beurre blanc (1,4,7)

Wild Mushroom, Spinach & Truffle Wellington, rich red wine jus (1,6) PB, V

ACCOMPANIMENTS

Duck Fat Roasted Potatoes GF, DF

Honey-Glazed Root Vegetables GF, DF

Buttered Winter Greens (7) GF, V

Roasted Brussels Sprouts with Chestnuts (8) GF, DF, PB, V

Cauliflower & Mature Cheddar Gratin (7) GF, V

DESSERTS

Selection of desserts & cheese from the buffet (1,3,5,7,8,9,11)

1 = Gluten, 2 = Crustaceans, 3 = Eggs, 4 = Fish, 5 = Peanuts, 6 = Soya, 7 = Dairy, 8 = Nuts, 9 = Celery,

10 = Mustard, 11 = Sesame, 12 = Sulphites, 13 = Lupin, 14 = Molluscs |

V = Vegan, GF = Gluten Free Option, VO = Vegetarian Option

"If you would like information on ingredients within our menu items in relation to allergens and food intolerance including GF, please ask a member of staff who will be able to assist you.

Our food is prepared in a kitchen where nuts, gluten and other known allergens/intolerances may be present."