

Festive Lunch - Friday 11th December

Menu

Two Courses £29 | Three Courses £33

STARTERS

The Box Tree Chicken Liver Parfait

Raisin sec, Madeira gelée, Melba toast, watercress salad

Beetroot & Goat's Cheese Salad (V)

Merlot dressing, candied walnuts

(Vegan option available)

Mr White's Smoked Salmon

Finest quality, properly garnished, lemon, brown bread & butter

Roasted Vine Tomato Soup (VE)

Basil oil, sourdough croûtes, fresh herbs

MAINS

Escalope of Salmon Forestière

Buttered leaf spinach, grilled woodland mushrooms, vintage balsamic, extra virgin olive oil, soft herbs

Roast Breast of Turkey

Served with all the trimmings, bread sauce, cranberry, roasting juices

Steak Frites SERVED PINK OR WELL DONE

Butcher's steak, roasted Piccolo tomatoes, Koffmann chips, watercress, peppercorn sauce

Pumpkin, Sage & Ricotta Ravioli (V)

Roasted butternut squash, white wine, cream, crispy sage (Vegan option available)

PUDDINGS

Traditional Christmas Pudding (V)

Warm brandy sauce, candied walnuts

Mr Coulson's Sticky Toffee Pudding (V)

Vanilla ice cream, toffee sauce

Seasonal Fruits Poached in Sparkling Wine (VE)

Flavours of the day

Dark Chocolate Fondant (V)

Caramel sauce, vanilla ice cream

Guests with food allergies and intolerances, please make us aware before placing an order for food or drink. Please note all of our dishes are prepared in a kitchen where cross contamination may occur, and we cannot guarantee an allergen free environment. Our menu descriptions do not list all ingredients. All weights are uncooked. (V) does not contain meat. (VE) does not contain any animal products.