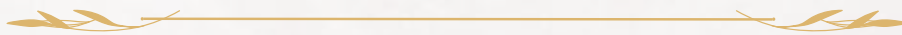


BOXING DAY

LUNCH



Three Course | 59.95 per person | Glass of English Fizz on Arrival



STARTERS



Colonel Mustard's Scotch Egg
English Mustard sauce

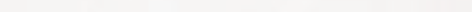
Goulash Soup &
Hungarian dumplings
Sour cream and parsley

Classic Prawn Cocktail
Marie Rose sauce, brown bread & butter

Crispy Calamari
Sauce tartare, lemon

Potato Gnocchi (V)
Basil dressing, Piccolo tomatoes virgin olive oil, toasted pine nuts
(Vegan option available)

MAINS



Roast Free-Range Turkey
Served with Koffmann Roast Potatoes, Yorkshire Pudding, Box Tree Red Cabbage, Green Beans, Parsnip, Carrot & Madeira Roasting Juices

Roast Loin of Pork

Roast Beef

Escalope of Salmon 'Hell's Kitchen'
*Tomato vinaigrette, buttered spinach,
fresh herbs*

Braised Daube of Beef
*Bacon, mashed potato,
woodland mushrooms*

Raviloi of Aubergine Parmigiana (V)
*Tomato ragu, Piccolo tomatoes, fresh basil,
Italian hard cheese*
(Vegan Pea & Shallot ravioli option available)

PUDDINGS



Traditional Christmas Pudding (V)
Brandy sauce

'1630' Cambridge Burnt Cream (V)
The original crème brûlée, shortbread

Mr. White's Cheesecake (V)
Compote of seasonal berries

Apple & Almond Crumble (V)
Vanilla ice cream

Digestif

Espresso Martini | Irish Coffee | Selection of Teas & Coffees
Served with a warm mince pie
**Additional charges apply*



Guests with food allergies and intolerances, please make a member of the team 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. A discretionary service charge of 10% will be added. All prices include VAT at the current rate. Adults need around 2000 kcal a day. (V) does not contain meat. (VE) does not contain any animal products.