Boxing Day Menu

Sample Menu

Starters

Coronation crab

Roast Orkney scallop "Kedjeree"

Buttermilk fried quail, toasted hazelnut, miso aioli

Chestnut soup, fresh winter truffle, Appleby cheese agnolotti (v)

Veal tartare, smoked tuna, crispy herbs

Westcombe cheddar soufflé, hen of the woods, wholegrain mustard (v)

Mains

Dry aged rib-eye, fried Burford Brown egg, roscoff onion tart

Salt marsh lamb chops, grilled hispi cabbage, Shepherd's pie

Charred kale risotto, buttered salsify, White Lake pecorino (v)

Grilled turbot on the bone, Lytham shrimps, capers, lemon

Dover sole, charlotte potatoes, saffron, shellfish meunière

Desserts

Whisky and malt millionaire shortbread

Mandarin posset, chocolate all butter shortbread

Sticky toffee pudding, brandy sauce, clotted cream ice cream

Manjari chocolate fudge cake

Selection of British cheeses from the trolley

Selection of tea and coffee £9

Please note our coffee supplier is B Corp certified and teas are ethically sourced and fairly traded.

Boxing Day Dinner £120 per person Wine pairing £80 per person Fine wine pairing £130 per person

OETKER HOTELS

Masterpiece Collection

As a socially responsible business, we are delighted to commit our support this year to Heartburn Cancer UK, a charity dedicated to raising awareness of the dangers of persistent heartburn, gastro-oesophageal reflux disease (GORD) and Barrett's oesophagus.

A voluntary donation of $\pounds 2$ will be added to your bill which goes towards a new mobile diagnostic unit, making a new detection test called the Cytosponge more readily available in the community. Thank you for your support.

v - vegetarian

Should you have any dietary or allergen requirements, please do inform our team. All prices are inclusive of VAT. A discretionary service charge of 15% will be added to the bill.