

# Nuthurst Grange Boxing Day Menu 2021

*Saturday 26 December*

Available from 12 pm until 4 pm

Adults £55 – under 12yrs of age £29.95

**Canapes & glass of Bucks Fizz on arrival**

## Starters

Spiced Roast Parsnip Velouté, Honey & Thyme Mascarpone [V]

Smoked Salmon & Mackerel Ballotine, Saffron Pickled Fennel, Chicory & Baby Capers

Parsnip & Rosemary Panna Cotta, Cranberry Chestnut Salsa, Crispy Shallot Rings, Walnut Oil [V]

Ham Hock Terrine, Pickled Rainbow Carrots, Red Onion & Fig Chutney, Sage Scented Croute

Tofu, Maple Roasted Roots, Pomegranate Gel, Rocket Cress [V, VG, DF]

## Mains

Roast Sirloin of Beef, Yorkshire Pudding, Celeriac Puree, Red Wine Jus [DF]

Honey & Wholegrain Mustard Roast Ham, Parsnip Puree, Kale, Roast Beetroot [GF, DF]

Roasted Leg of Lamb, Rosemary Stuffing, Swede, Turnip, Redcurrant Jus [GF, DF]

Pan Seared Fillet of Cod, Watercress Risotto, Baby Leeks, Saffron Broth [GF]

Winter Vegetable & Chestnut Arancini, Curly Kale, Cep Mushroom Sauce [V]

## Desserts

Millionaires Shortbread, Chocolate Cremeux, Salt Caramel Mousse, White Chocolate Ice Cream [V]

Apple Tart Tatin, Rum & Raisin Ice Cream, Butterscotch Sauce [V]

Vanilla Rice Pudding, Winterberries Compote, Caramelised Nut Crumb [V]

White Chocolate & Passionfruit Macaron, Mango & Mint Salsa, Coconut Sorbet [V, GF, DF]

Selection of British Cheeses & Biscuits, Celery Ribbons, Quince, Poached Grapes

**Tea coffee petit fours**

Children's menu available upon request

**Please note: Pre-selection will be required**

If you have any special dietary requirements please advise a member of our team upon booking

Prices are inclusive of VAT – service is left to your own discretion – 10% service charge for parties of 10 or more

**V vegetarian – GF gluten free – VG vegan – DF dairy free**