

Boxing Day Menu

Sample Menu

Starters

- Coronation crab
- Roast Orkney scallop “Kedgeree”
- 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

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.

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 £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

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