

Boxing Day Brunch 2021

65.00 per person

SCALLOPS

Baked Carrot, Coriander, Peanut Crumble

CHICKEN, LEEK AND DUCK LIVER PRESSING

Onion and Pancetta Brioche, Celeriac Remoulade

MULLIGATAWNY SOUP

Confit Duck Egg, Crème Fraiche

POT ROAST QUAIL

Baked Turnip, King Oyster Mushroom, Poached Dates

NORFOLK BRONZE TURKEY

Goose Fat Roast Potatoes, 'Pigs in Blankets', Cranberry and Chestnut Stuffing, Crushed Root Vegetables, Brussel Sprouts, Marjoram Roasting Juices

ROAST SIRLOIN OF BEEF

Goose Fat Roast Potatoes, Yorkshire Pudding, Glazed Parsnip, Crushed Root Vegetables, Buttered Kale, Thyme Gravy

VENISON SADDLE

Pickled Beetroot, Wood Sorrel, Crab Apple, Haunch and Juniper Sausage, Cocoa Nib Jus

HALIBUT

Black Truffle Gnocchi, Girolles, Kale Sprouts, Mushroom and Soy Cream

BASS

Butterbean and Tomato Stew, Little Wallop Goats Cheese, Poached Baby Globe Artichokes

THACKERAYS CHRISTMAS PUDDING

Vanilla and Brandy Crème Anglaise, Winter Berry Compote

ROAST BANANA SOUFFLE

Butterscotch Sauce and Lime

DARK CHOCOLATE

Apple Compote, Feuilletine, Green Apple Sorbet, White Chocolate Croquant

BRITISH AND FRENCH CHEESES

Artisan Biscuits, Quince Jelly, Truffle Honey, Chutney

Food Allergies and intolerances – please speak to one of our front of house team when ordering.

A discretionary service charge of 12.5% will be added to your bill.

All indicated prices are inclusive of VAT