Down Hall
HOTEL | SPA | ESTATE

Boxing Day Menu

Starter

beef carpaccio, pickled onion, parsnip puree, crisps, white truffle oil (DF, NGCI)

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cured Chalk Farm trout, horseradish, beetroot, dill, pickled shallots (DF, NGCI)

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crispy pork terrine, mustard gel, pickled vegetables, mustard frills (DF, NGCI)

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goats curd, beetroot, dill tapioca, baby beetroot (V, NGCI)

Main course

roast turkey crown, served with all the trimmings (DF, NGCI)

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roast sirloin of beef, Yorkshire pudding and all the trimmings (DF, NGCIA)

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seared sea bass, crushed potatoes, tenderstem broccoli, parsley pesto (DF, NGCI)

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beetroot Wellington, charred hispi cabbage, olive oil mash, baby beetroot (VE)

Dessert

Down Hall Christmas pudding, brandy custard (VEA, NGCIA)

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Morello cherry bauble, vanilla sponge, cherry compote, white chocolate snow

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mulled wine poached pear, date puree, spiced oat crumble, candied orange (VE, NGCIA)

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selection of three British cheeses, homemade chutney, biscuits, rosemary focaccia (V, NGCIA)

V-Vegetarian VE-Vegan VEA-Vegan Alternative DF-Dairy Free DFA-Dairy Free Alternative
NGCI-Non Gluten Containing Ingredient NGCIA-Non Gluten Containing Ingredient Alternative

Allergies and intolerances- If you have any food allergies or intolerances, please let us know so we can help you choose. As allergens are present in our kitchen and some of our ingredients have 'may contain' warnings, we cannot guarantee menu items will be completely free from a specific allergen. If more information about allergens is required, please ask a member of the team prior to ordering.