



BOXING DAY LUNCH

Three courses for £75 per person | Under 12s £35 per person

Under 3s with our compliments

Join us to continue the festivities on Boxing Day to spend time with family or friends and enjoy a delicious, locally sourced three-course meal in our stunning Red Lion Restaurant. Book a time to suit you between 12pm and 7:30pm.

The children's menu is available on request.

STARTERS

Parsnip, Celeriac & Apple Soup

Juliennes of apple, crème fraîche, toasted seeds (V/GF)

Handpicked Crab, Lobster & Crayfish Tart

Shellfish bisque emulsion, sea herbs, fennel and courgette purée (GF)

Chicken Liver Parfait

Toasted seeds, apple and stem ginger, toasted brioche

Creamy Madeira Garlic Mushrooms

Toasted sourdough, rocket salad (V)

MAINS

Roasted Sirloin of Beef

Yorkshire pudding, goose fat roasted potatoes, glazed root vegetables, braised red cabbage, red wine gravy

Walton Lodge Loin of Pork

Yorkshire pudding, goose fat roasted potatoes, glazed root vegetables, apricot and pork stuffing, braised red cabbage, red wine gravy

Pan Roasted Wild Halibut Bonne Femme

Creamed potatoes, sautéed wild mushrooms, béchamel sauce, parmesan gratin (GF)

Butternut Squash, Kale & Feta Wellington

Creamed potatoes, honey-roasted root vegetables, seasonal greens, white wine and tarragon sauce (V)

DESSERTS

White Chocolate & Pistachio Cheesecake

Pistachio and honeycomb crumb, lime gel, tuille (V)

Traditional Christmas Pudding

Brandy sauce, winter berry compote, dried fruit (V/GF)

Lemongrass & Yuzu Tart

Granola, yuzu gel, mascarpone sorbet (V)

Salted Caramel Pannacotta

Ginger and cinnamon wafer, candied walnut, coffee gel (GF)

Bookings can be made online

or by emailing dine@peakedgehotel.co.uk



Menus may be subject to change.
(V) Vegetarian (GF) Gluten-Free (VG) Vegan
Please see back page for allergen disclaimer.