



Boxing Day Menu

Served from 12-6pm
£35 per person | £15 for under 12's

To Start

TGT grazing platter to share: gin cured salmon, Brancaster oysters, chicken liver pâté, game terrine, olives, baba ghanoush, caramelised onion hummus, crudités, house pickles, baked bread & house chutney



To Follow

Braised ox cheek, celeriac & truffle mash, baby onion & port jus (gf)

or

Maple & clementine glazed ham, baby new potatoes, wholegrain mustard sauce (gf)

or

Pan fried halibut, paprika & lemon risotto, samphire, cockle popcorn (gf)

or

Mushroom & cashew Wellington, squash purée, roast potatoes, shallot jus (pb)

All served with family style bowls of vegetables



Assiette of TGT Puddings to Share

Christmas pudding frangipane tart, vanilla marshmallow, orange marmalade sponge, cinnamon doughnuts, fudge brownies, TGT truffles

If you have specific dietary requirements or require allergy information, please ask.
Please be aware that food containing allergens is prepared and cooked in our kitchen.

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

V (vegetarian) PB (plant based) GF (gluten free)