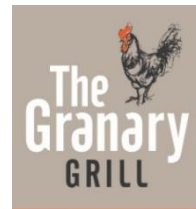


Boxing Day Lunch Menu

Two courses £21
Three courses £26



Starters

Spiced pumpkin and butternut squash soup with crusty homemade bread (V)

Chicken liver parfait, plum and ginger chutney, chicken skin butter and sourdough croutes

Puff pastry chicory tart, candied walnuts and pear salad, crispy fried stilton bon bons (V)

Pan fried scallop, parsnip puree, pomegranate, parsnip crisps

Pressed chicken and tarragon terrine, pickled mushrooms, tarragon aioli and charred sourdough

Mains

Honey roasted ham, dauphinoise potatoes, glazed apple, apple and red wine puree, buttered kale

Pan fried sea trout, crab and spring onion potato cake, wilted spinach, lemon beurre blanc

Braised feather blade of beef, colcannon mash, star anise and honey roasted carrots and parsnips, buttered kale

Goat's cheese and root vegetable gratin, celeriac and white truffle puree, sautéed greens (V)

Turkey and wild mushroom steamed suet pudding, mash, sautéed greens and gravy

Desserts

Christmas bread and butter pudding, brandy ice cream

Mulled wine infused blackberry, apple and pear crumble, vanilla crème anglaise

Chocolate and caramel profiteroles, filled with fresh cream, white chocolate sauce, cherry ice cream

Warm banana cake, peanut butter caramel, caramelised banana, vanilla ice cream and honeycomb

Homemade ice creams and sorbets

Granary Deli cheeseboard: Mr Moyden's Wrekin Blue, Wrekin White, Smoked Newport and Bath Soft Cheese, grapes, celery, Walled Garden fruit chutney and crisp fruit toast
(£3.50 supplement)

Should you require allergen advice on any of our dishes please ask a member of the team for a copy of our allergen menu

Follow us on:    weston-park.com

Weston Park is owned by the Weston Park Foundation, a charitable trust. All proceeds from our commercial activity goes towards preserving and maintaining this beautiful estate. Cockerel Crayon and Ink by Penelope Timmis now in the Weston Park Foundation art collection. All prices include VAT at the current rate. (V) denotes suitable for vegetarians, not suitable for vegans, cheese may not be made with vegetable rennet. Our dishes may contain nuts or trace of nuts. All weights stated are prior to cooking.