

THE WINGROVE BOXING DAY LUNCH

AVAILABLE 12pm-3pm

Scan the QR code at the entrance to check-in using the NHS COVID-19 app.
QR Scan this QR code using your smartphone camera to be taken to a secure online form.
If you cannot scan the QR code, please ask a member of staff.



NIBBLES

- MIXED OLIVES marinated in garlic & herbs. (v)(vg)(gf) **3.5**
- SAUCISSON SEC thinly sliced & cured burgundian sausage. **4**
- FLINT-OWL SOURDOUGH BREAD with butter & horseradish cream (for two) (v) **3**

STARTERS

- GAMBAS CROSTINI with chilli, garlic, white wine & parsley (gfo) **10**
- ROOT VEGETABLE BROTH with carrot, swede & celery, served with toasted sourdough (v)(vg)(gfo) **7**
- DUCK LIVER PARFAIT with rhubarb compote & fennel salad, served with toasted brioche (gfo) **8**
- BAKED SCALLOP GRATIN with cauliflower purée, topped with a parmesan herb crust **9**
- AVOCADO BUTTER on toasted sourdough with tomato salsa (v)(vg)(gfo) **8**
- AUTUMN PEAR & FETA SALAD with pecan nuts, grapes & kale (v)(gf) **7**

MAINS

THE WINGROVE'S BOXING DAY PLATTER **21**

Your choice of cold meats & salads, served with bubble & squeak, green tomato chutney, pickled onions & crusty Flint Owl bread.

Cold meats

Honey glazed gammon (gf) / Norfolk bronze roast turkey (gf) / Salt & pepper roasted rib of beef (gf)

Salads

House green salad, with celery & apple (v)(vg)(gf) / Butternut squash, kale, pear & pumpkin seed salad (v)(vg)(gf)

- ROASTED CAULIFLOWER STEAK with baba ganoush, spiced harissa, chickpeas & vine tomatoes (v)(vg) **16**
- HERITAGE CARROT, LENTIL SALAD with roasted beetroot, balsamic onions, yoghurt & pumpkin seeds (v)(gf) **16**
- WHOLE LEMON SOLE (on the bone) with parsley butter & lemon, new potatoes & our house green salad with celery & apple (gf) **22**
- LOCH DUART SALMON FILLET with green beans, crushed spring onion potatoes & herb butter (gf) **18**

DESSERTS

- WARM GINGER SPONGE, rum butterscotch sauce, clotted cream **7.5**
- CINNAMON PANNA COTTA with poached apple & almond granola **7**
- VEGAN CHOCOLATE BROWNIE with vanilla ice cream (v)(vg) **7**
- MOCHA CRÈME BRÛLÉE, cherry compote (v) **7**
- SUSSEX CHEESES, seasonal chutney & biscuits (v)(gfo) **9**

(v) vegetarian (vg) vegan (gf) gluten free (gfo) gluten free option (vgo) vegan option

(GFO & VGO can be adapted to GF & VG. Please ask for further details.)

We make every effort to provide fresh, locally sourced produce, within a 40-mile radius of Wingrove House.

A 10% discretionary service charge will be added to the bill