

Boston Room Dinner menu

Starters

- Roast red pepper & tomato soup, rosemary bread
- Parsley & ham hock terrine, apple & caper salad
- London Porter smoked salmon, pickle fennel, cucumber, and horseradish dressing
- Red onion, courgette & butter squash tart, smoked apple-wood crust

Mains

- Herb crust loin of cod, saffron escabeche broth
- Braised beef rump, sweet potato colcannon, salt baked turnips
- Hampshire pork belly, braised cabbage, leeks, onion gravy
- Aubergine & smoked bean bake, Lincolnshire cheese gratin

Dessert

- Valrhona chocolate cheesecake, baked plum
- Pear & almond tart, home-made vanilla ice cream
- British cheese selection, chutney, crackers, grapes
- Seasonal marinated berries, orange & basil sorbet

£25 two courses

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