

Boxing Day Lunch Menu 2025

Anderida Restaurant

Starters

Roasted Plum Tomato & Basil Soup (Ce,G,PB)

Garlic croutons, basil oil

Corn-fed Chicken "Caesar" (M,G,E,Su)

Caesar salad, toasted brioche, baked parmesan

Smoked Salmon & Emmental Cheese Tart (F,M,E,Mu,Su,G)

Cream cheese, caper berries, pickled shallots, baby herbs

Main Courses

Roasted Beef Sirloin (G,M,E,Ce,Su)

Chive mash, glazed carrots, savoy cabbage, Yorkshire pudding, red wine jus

Guineafowl Supreme (Ce,Su)

Garlic fondant potato, roasted root vegetables, truffle kale, cep jus

Pumpkin Gnocchi (G,PB)

Feta, beetroot, roasted butternut squash, watercress

Desserts

Baked Apple, Cinnamon & Pear Crumble (G,E,M)

Vanilla ice cream

Orange Crème Brûlée (G,E,M)

Chocolate ice cream, roasted hazelnuts

Vegan Gluten Free Chocolate Brownie (N,So,PB)

Raspberry textures

Coffee, Mince Pies & Petit Fours (E,G,M,N,Su)



A discretionary 12.5% service charge will be added to your bill for all food and beverage services and will be shared by the entire team. If you are affected by a food allergy or intolerance, please inform a member of staff who will be happy to assist you with your order and note the following menu content abbreviations for your information:

Ce - celery C - crustaceans E - egg F - fish G - cereals containing gluten L - lupin M - milk & dairy
Mo - molluscs Mu - mustard N - tree nuts P - peanuts PB - plant based Se - sesame Sh - shellfish
So - soybeans Su - sulphur dioxide & sulphites V - vegetarian *can be adapted to gluten free

The menu and allergens are subject to change.