

CHRISTMAS DAY LUNCH MENU 2021

£85 PER PERSON - £45 PER YOUNG ADULT

Canapés on arrivals with Prosecco or Buck's Fizz (w, mi, f)

STARTERS

(V) Cream of roasted parsnip soup with curried flavoured croutons and fine herbs. (mi, w, so)

Rich game terrine served with mixed baby leaves apricot chutney. (w, e, mu)

(V) Sliced Galia melon, fresh figs, and laced with a fig syrup.

Poached roulade of Scottish salmon and lemon sole with a citrus and dill dressing. (f, e, mi, mu)

(V) Fennel & orange salad with pomegranate & apple topping. (mu)



(V) Champagne sorbet



MAINS

Rack of Lamb served pink with a rosemary herb crust, crab apple and juniper berry reduction. (mu, w, so, mi)

Traditional roast turkey with sage, onion and chestnut stuffing, chipolatas and bacon roll. (w, e, mi, n)

Pan-fried medallions of English beef fillet with a rich red wine, shallot and tarragon sauce. (mi)

Baked fillet of sea bass on a Cornish crab and Avruga caviar sauce. (f, mi, c)

(V) Gateau of buckwheat pancake layered with tomato, courgette and aubergine topped with a basil pesto. (e, mi, w)

DESSERTS

(V) Traditional Christmas pudding glazed with Brandy sauce. (w, mi) available gluten free.

Amaretto Cheesecake served with a black cherry liqueur ice cream. (n, e, mi, w)

(V) Rich dark chocolate truffle torte served with candied orange and a Cointreau cream. (e, mi, w)

(V) Pears poached in mulled wine with gingerbread ice cream and biscuits. (e, mi, w)

Selection of cheeses, grapes and chutney. (mi, w)



Tea or Coffee and a mince pie (mi, w, e)

Some of our menu items contain nuts and other allergens. Some menu items may also contain small fruit stones and fine bones. There is a small risk that tiny traces of these may be in any other dish or food served here. Please ask one of our team members for more information. A discretionary 10% service charge will be added to all bills for parties of 6 or more