



CHRISTMAS DAY LUNCH

7 Courses & Glass of Sparkling on arrival
£95.00 per person | £40 Children (aged 12 and under) – 12 till 4 pm

AMUSE BOUCHE

Soup de Jour

STARTERS

Cinnamon baked chicken, Turkish yoghurt, cucumber garnish (gf,nf)

Stuffed Portobello mushroom, seasoned arborio risotto, chopped tomatoes & garlic,
green garnish (v,ve,gf,df,nv)

Beetroot cured smoked salmon, picked white crab meat, pickled vegetables (gf,df,nf)

Seared beef, nettle puree, cherry tomatoes, finished with parmesan (gf,nf)

Warm goats cheese, roasted walnuts, apple beetroot salad (gf,v)

MAINS

Pan roast turkey breast, parsnip puree, rosemary roasted new potatoes, tenderstem broccoli,
heritage carrots, cranberry puree, pan jus (df,nf,gf)

Rosemary baked aubergine, garlic roasted seasonal vegetables & new potatoes, parsnip puree
finished with herb oil (v,ve,df,nf,gf)

Slow cooked duck leg, sauteed mushrooms & new potatoes, orange puree finished
with red wine jus (df,nf,gf)

Braised lamb shank, rosemary roasted new potatoes, grilled vegetables, mint jus (df,nf,gf)

Saffron baked salmon, creamy coconut arborio risotto finished with beetroot puree (nf,gf)

PALATE CLEANSER

DESSERTS

Christmas pudding served with a brandy sauce (nf)

Belgian chocolate brownie, chocolate sauce, vanilla icecream (gf,v,nf)

Chocolate & orange slice, fruit compote (gf,df,nf,v,ve)

Lemon posset, fruit compote, shortbread (v,gf,nf)

Cheese selection served with crackers, chutney, fruits (v,nf)

Selection of icecream & sorbet

TO END

Tea Coffee & mince pies