

Christmas Day Lunch

CHAMPAGNE ON ARRIVAL

CANAPE PLATTER

*Mini blue cheese tart, turkey and cranberry roulade, smoked salmon rilette
Parma ham, sundried tomato bruschetta*

TOMATO GAZPACHO

STARTERS

DUCK LIVER PATE, *tomato, onion chutney*

PAN FRIED SCALLOPS, *pea puree, black pudding, bacon crumb*

PETITE MUSHROOM WELLINGTON, *rocket, pine nuts, roasted shallot puree*

GOAT CHEESE AND BEETROOT TART, *garlic toasted walnuts*

LEMON SORBET

MAINS

ROAST TURKEY BREAST, *pigs in blankets, chestnut stuffing with all the trimmings*

HALIBUT STEAK, *pan roasted new potatoes, tenderstem broccoli, prawn & herb butter*

RACK OF LAMB, *dauphinoise potato, roasted carrot puree, rosemary jus*

WINTER VEG WELLINGTON, *kale, saute new potato, white wine cream sauce*

DESSERT

CHRISTMAS PUDDING, *brandy custard*

CHOCOLATE & CARAMEL TART, *raspberries, raspberry coulis*

ORANGE AND CINNAMON CRÈME BRULÉE, *orange shortbread*

APPLE & BLACKBERRY CRUMBLE, *crème anglaise*

TO FINISH

THE SNOOTY CHEESE BOARD, *stilton, mature cheddar, english brie, grapes,
figs, apples, artisan crackers.*

COFFEE & MINCE PIES

£89 per person

*Disbes may contain nut/nut derivatives. Fish dishes may contain bones.
If you have any food allergies or food intolerances please ask a member of waiting staff about the ingredients in your meal before
placing your order. Please note that a 10% discretionary gratuity is added to all tables*

