



CHRISTMAS DAY LUNCH MENU

£80.00 per person

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Roasted Plum Tomato & Red Pepper Soup with French Dumpling and Warm Bread

Chicken Liver Parfait with William Pear Chutney served with Toasted Brioche

Scottish Smoked Salmon with Avocado and Orange Champagne Jelly
served with a Green Leaf Salad tossed in Lemon Oil

Smoked Pickled Beetroot with Goats Cheese Beignets, Roasted Pine Nuts and House Dressing

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Norfolk White Turkey, Pork, Cranberry, Grand Marnier and Ginger Stuffing, Pigs in Blankets,
Roast Potatoes, Honey Roast Carrots and Parsnips, Brussel Sprouts and Gravy

Roast Sirloin of Beef, Parsnip Puree, Potato Fondants,
Pan-roasted Baby Turnips, Bacon Lardons and Black Truffle Jus

Roasted Sea Bass stuffed with Prawns wrapped in Leeks
served with Sautéed Wild Mushrooms, Spinach and Cep Velouté

Vegetarian Wellington, Roast potatoes, Honey Roast Carrots and Parsnips,
Brussel Sprouts and Mushroom Sauce

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Traditional Christmas Pudding served with Brandy Cream or Crème Anglaise

Handmade Mince Pies with Fresh Cream and Raspberry Coulee

Chef's Own Raspberry & Vanilla Pod with Chantilly Cream

Selection of Homemade Ice-Cream

Selection of British Cheeses, Quince Jelly, Celery Sticks and Artisan biscuits

Coffee & Mints

Merry Christmas ★

SUNDAY 25th DECEMBER from 12.30pm – Last Orders by 2.30pm

A 50% deposit is required at the time of booking.

Please note: A discretionary 10% service charge will be added to your bill. Children under 12 will pay half price.

Please contact us to advise of any dietary requirements you may have. Due to the presence of nuts in some of our dishes, we cannot guarantee the absence of nut traces in any menu items.