



BORINGDON

Christmas Day Lunch



Amuse-bouche

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Confit duck terrine, spiced fig and hazelnut emulsion

Duo of smoked salmon with dill, cucumber relish and horseradish

Goats' cheese parfait, apple and pickled celery

Roast turkey, traditional trimmings and cranberry roasting juices

Fillet of Devon beef, braised beef pithivier and creamed cabbage

Roasted fillet of turbot with lyonnaise onions and béarnaise

Nut roast wellington, tenderstem broccoli and smoked hollandaise

Homemade traditional Christmas pudding with brandy sauce

Raspberry assiette

Selection of cheeses with crackers and preserves

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Tea, coffee and petit fours

Head Chef: *Scott Paton*

Dishes may contain traces of nuts, please make restaurant staff aware of any allergies. Are you curious...? Follow @ScottiPaton for secret tips and insights from our kitchen. A discretionary 10% service charge will be applied to your bill.

