



## **CHRISTMAS DAY LUNCH**

Served 12.30=2.30pm £85.00 pp

### *Crudités and Dips*

#### **Pumpkin Soup**

spiced maple croutons.

#### **Hot Smoked Salmon**

spiced roast beetroot, horseradish cream  
beetroot reduction, .

#### **Chicken Liver Pate**

Christmas spiced chutney.

#### **Goat's Cheese Creamy Dip**

pickled cherries, garlic croutes.



### *Traditional Roast Turkey*

bacon wrapped pork chipolata, chestnut stuffing,  
Champagne gravy.

#### **Beef Wellington**

watercress and port sauce.

#### **Game Pie**

pheasant, rabbit, venison; butter puff pastry  
rich red wine gravy.



#### **Whole Sea Bass**

filled with pickled vegetables.

#### **Roasted Butternut Squash**

filled with parsnips, chickpeas, orange and cranberries  
Cointreau sauce.

All served with dishes of roast potatoes, honeyed parsnips,  
Christmas vegetables in tarragon butter.



### *Chef's Christmas pudding*

custard, brandy butter.

#### **Christmas mess**

clementine, cranberry and raspberry meringue.

#### **Pistachio Souffle**

double chocolate ice cream.

#### **Prune and Armagnac Tart**

plump fruit in frangipane, Chantilly Cream.

#### **Buche de Noel**

chocolate log filled with chocolate mousse,  
covered in chocolate ganache .

#### **Cheese Board**

selection of English cheese, fruit, mince pie and biscuits.

