



Woburn Sands

LUNCH 25TH DECEMBER 2017

6 course - £70 per adult/ £30 per child

APPETISERS

Nonna's selection of vegetarian and non-vegetarian stone baked treats

STARTERS

Scottish Scallops

Pan-fried scallops with a vanilla foam and caviar

Warm Roasted Grouse Salad (n)

Roasted butternut squash, heritage beetroot and hazelnuts. Finished with a sweet tomato tapenade and sage crisps

Potimarron Pumpkin Soup (v)

Served with roasted chestnuts and cep mushrooms. Accompanied by a mushroom brioche

PALATE CLEANSER

Campari Sorbet

MAINS

Clementine & Vodka Baked Salmon Fillet

Served with leek & crab crushed potatoes and roasted cherry tomatoes

Slow-Cooked Short Rib Beef

Served with a shallot puree, honey-roasted parsnips and Hermitage wine sauce

Roast Turkey

Italian-style turkey crown, de-boned and wrapped in pancetta with the zest of oranges and lemons. Served with pickled red cabbage, honey roasted carrots and parsnips. Italian sausage meat stuffing and fluffy roasted potatoes cooked in duck fat

Artichoke Soufflé (v)

Served with roasted Jerusalem artichoke, parsnips, quail eggs and creamy watercress custard

(Unlimited amount of roast potatoes, carrots and parsnips with all mains)

DESSERTS

Monte Blanc Tart

A sweet pastry case with chestnut, meringue and chocolate mousse. Finished with a dusting of icing sugar

White Chocolate & Cranberry Cheesecake

White chocolate cheesecake on a digestive biscuit base and finished with a cranberry jelly

Cinnamon & Apple Mousse

Vanilla sponge with an apple and cinnamon mousse topped with cinnamon sugar

Pear & Cranberry Frangipane

Sweet pastry case filled with cranberry frangipane, pears and flaked almonds

(Served with a choice of cream, vanilla custard or butterscotch ice cream)

CHEESEBOARD

A fine selection of Mediterranean and European cheeses
Accompanied by a festive fig and olive chutney

Please speak to your server about our ingredients if you have any food allergies or