

N

# Christmas Lunch

25TH DECEMBER 2020

5 COURSES

£74.95 per adult

£29.95 per child

## CANAPES

French Onion Soup, Gruyere Crouton  
& Onion Foam

Lamb or Vegetable Broth with Smoked Garlic  
& Caper Poptatao Dauphinoise

## STARTERS

### Celeriac Velouté

Toasted hazelnuts and celeriac choucroute.  
Finished with a date and winter truffle bread roll

### Aylesbury Duck Carpaccio

Crispy duck frittons, miso fennel chutney,  
pickled shallots, nasturtium leaves, cranberry  
and blood orange gel

### Chilli Dressed Crab, Cucumber & Pineapple Salad (n)

Cucumber jelly, pickled cucumber with charred  
pineapple concasse and crushed peanut  
served with a chilled watercress wasabi oil

### Corned Beef Brisket

With Mediterranean style piccalilli and  
rosemary focaccia

## PALATE CLEANSER

Campari Sorbet

## MAINS

### Roast Turkey

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

### Griddled Chipotle Cauliflower Steak (n)

Broccoli and toasted almond puree, roasted  
leek troth filled with forest crumb. Finished with  
a lightly spiced chimichurri dressing

### Two Fish Roast

Wild turbot fillets filled and rolled with a smoky  
haddock filling in a rich parsley butter. Extra  
virgin olive oil poached king Prawns, nutmeg  
spinach. Finished with a white wine and  
rosemary bisque

### Slow Cooked Short Rib of Beef

Cauliflower cheese puree and honey glazed  
parsnips. Finished with a sticky Hermitage  
wine sauce

## DESSERTS

### Christmas Pudding (n)

Served with a scoop of caramel and pecan  
ice cream and brandy sauce

### Cheese Board

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

### Sticky Spiced Pear & Brandy Tart

Ginger spice ice cream, amaretti crumb

### Cointreau & Spiced Orange Marmalade Bread & Butter Pudding

Served with chocolate and orange ice cream

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