



Christmas Day Lunch 2020

Cauliflower and Vanilla Soup
*topped with confit lemon oil
and herb croutons*

Roulade of Guinea Fowl, Chicken and Pistachio
*pickled cranberry puree, brioche melba toast
micro herbs*

Prawn, Crab and Crayfish Cocktail
*spiced Mary rose sauce, baby gem lettuce,
cucumber ribbons and buttered granary bread*

Rosemary Ash Goats Cheese Mousse
beetroot tatin, crispy shallots, herb dressing and pea shoots



Traditional Roast Turkey Carved from the Crown
*thyme roasted chateau potatoes, pig in blanket,
cranberry, apricot and sage stuffing,
roasted chestnuts and a rich roast gravy*

Pan Roasted Duck Breast - Served Pink
*braised cabbage parcel with confit duck and root vegetables,
pea puree, pomme maxim potatoes
served with a burgundy red wine sauce*

Rolled Lemon Sole Fillets with a Spinach Mousse
*saffron Parisian potatoes, charred leeks,
wild mushrooms served with a light lobster broth*

Chestnut, Cranberry, Walnut and Truffle Roast Roulade
*swede and carrot puree, parsnip and horseradish bon bon
with a roasted vegetable jus*



Traditional Christmas Pudding with Brandy Sauce
rum butter and red currants

Dark Chocolate, Clotted Cream and Raspberry Delice
raspberry and vanilla coulis

Passionfruit and Coconut Panna Cotta
pineapple crisp, toasted coconut and yogurt

Selection of Cheese
*with artisan biscuits, celery,
grapes and a winter spiced chutney*

Tea, Coffee & Petit Fours

£90.00 per person

PRIVATE DINING AVAILABLE



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