



CHRISTMAS DAY LUNCH 2018

**WHITE BEAN AND VANILLA SOUP
TOPPED WITH CROUTONS AND LEMON OIL**

**TRUFFLE CHICKEN ROULADE
TOASTED BRIOCHE, RED CHARD AND A MADEIRA DRESSING**

**PRAWN, CRAB AND CRAYFISH
BABY GEM, SPICED CUCUMBER AND MARIE ROSE AIOLI**

**GLAZED GOATS CHEESE MOUSSE WITH MARINATED
BEETROOT CARPACCIO, FRIZEE, ROCKET AND BLOOD ORANGE SALAD
AND A GRAIN MUSTARD DRESSING**

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**TRADITIONAL ROAST TURKEY  
ROASTED CHATEAU POTATOES, PIG IN BLANKET, RICH ROAST GRAVY  
AND AN APRICOT, SAGE AND CRANBERRY STUFFING**

**BUTTER ROASTED FILLET OF BRILL  
SAUTÉ KALE AND WILD MUSHROOMS, LEMON FONDANT POTATO,  
AND A CHIVE AND BROWN SHRIMP BUTTER**

**ROASTED RACK OF LAMB  
WITH RATATOUILLE, AUBERGINE PUREE, ROASTED CHATEAU POTATOES AND  
REDCURRANT JUS**

**BLACK PUDDING STUFFED PORK TENDERLOIN  
WRAPPED IN PARMA HAM AND SAVOY CABBAGE WITH ROASTED CHATEAU POTATOES,  
APPLE PUREE AND A RICH JUS REDUCTION**

**CARAMELISED SHALLOT, CHESTNUT AND FIG TART  
WITH ROASTED CHATEAU POTATOES**

*ALL MAIN COURSES SERVED WITH A SELECTION OF SEASONAL VEGETABLES*

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**TRADITIONAL CHRISTMAS PUDDING
WITH BRANDY SAUCE AND REDCURRANTS**

**CLEMENTINE AND GINGER TRIFLE
WITH GINGERBREAD CRUMB, CLEMENTINE SPONGE FINGERS AND JELLY,
TOPPED WITH VANILLA CREAM AND CUSTARD**

**DARK CHOCOLATE, ORANGE & SALTED CARAMEL TART
VANILLA CREAM, CANDIED ORANGE CRISP AND PRALINE**

**APPLE AND CALVADOS PIE
WITH CLOTTED CREAM ICE CREAM AND CINNAMON CRUMB**

**SELECTION OF BRITISH CHEESE
FUDGES BISCUITS, CELERY, GRAPES AND A CRANBERRY AND APRICOT CHUTNEY**

TEA OR COFFEE AND PETIT FOURS

£89.00 PER PERSON

