



CHRISTMAS DAY LUNCH MENU

STARTERS

Beetroot Cured Sea Trout, Pomegranate, Blood Orange, Pickled Fennel, Dill

Confit Duck Terrine, Pickled Cherry Gel, Pistachio, Quackling

Goats Cheese Mousse, Fig, Heritage Beetroot, Pickled Walnut

MAINS

Roast Free-range Turkey Crown, Goose Fat Roast Potatoes, Brussels Sprouts, Pigs In Blankets, Cranberry & Orange Stuffing, Honey Glazed Parsnips, Turkey Gravy

Wild Mushroom Nut Roast, Roast Potatoes, Glazed Root Vegetables, Seasonal Greens, Squash Puree, Mushroom Jus

Cod Loin, Potato Terrine, Peas, Charred Gem, Smoked Bacon & Mussel Chowder

Duo of Venison, Roast Loin, Braised Haunch, Gnocchi, Parsnip Puree, Gooseberry Jus

DESSERTS

Christmas Pudding, Brandy Sauce

Dark Chocolate Delice, Peanut Butter Parfait, Salt Caramel, Tuile

Selection of Artisan Cheeses, Thomas Fudge Crackers, Membrillo, Celery, Grapes

This is a sample menu