



Christmas Day Lunch 2020

Chef's choice canapes

Starters

Celeriac and fennel velouté, spiced chickpea fritters, chives (VE)

Cornish crab and smoked salmon roulade, pickled cucumber, cucumber ketchup, fennel jelly

Duck liver parfait, pain d' epices, pistachio crumble, apple

Sorbet – Mulled wine sorbet

Mains

Pan-fried wild bass, mustard crust, potato and pancetta terrine, creamed leeks, red wine sauce

Roast bronze turkey crown, chestnut and orange stuffing, duck fat potatoes, honey and maple roast root vegetables, seasonal greens, braised red cabbage, cranberry sauce

28 day aged British beef fillet, dauphine potato, roscoff onions, caramelized onion purée, torched spring onion, bordelaise sauce

Beetroot, wild mushroom and walnut open tart, beetroot purée, pickled beetroot, cajun spiced candied walnut (VE)

Desserts

Christmas pudding, crème anglaise

Valrohna chocolate and orange mille feuille, orange blossom sorbet

Apple and pear spiced strudel, vegan cinnamon ice cream (VE)



SOPWELL HOUSE

Cheese

British Platter – Tunworth soft cow's milk, Shorrocks bombs, Blanche goats cheese, Crozier blue, Fig chutney, Artisan biscuits and breads

Exotic sliced fruits (V)

Coffee, tea and all butter mince pies



Children's Christmas Day Lunch 2020

Children aged 12 and under can choose any of the below dishes or alternatively a smaller portion of the adult Christmas Menu.

Starters

Tomato soup with cheese on toast (V)

Crudite and bread sticks with hummus and tzatziki (V)

Smoked salmon, butter brown bread



Mains

Turkey tournedos, rosti potato, cranberry jus

Grilled cod, buttered peas, home-made chips

Penne pasta, pomodoro, parmesan (V)



Desserts

Christmas chocolate brownie, vanilla ice cream

Raspberry, vanilla, white chocolate ice cream, wafers

Sliced fruit sticks