

THE HERMITAGE



CHRISTMAS DAY LUNCH 2020

ADULTS £75.00 PER PERSON, CHILDREN £42.50 PER CHILD (AGED 3-12 YEARS)
BOOKING REQUIRED AND RESERVATIONS BETWEEN 12.30PM AND 3.00PM

AMUSE BOUCHE

STARTERS

Confit Chicken Leg Terrine with Parma Ham, Caesar Dressing & Quails Egg
Heritage Beetroot & Goat Cheese Salad with Candied Walnuts & Pickled Blackberries
Salmon Rilletes with Smoked Salmon, Toasted Brown Bread & Chive Creme Fraiche Roast
Pumpkin Soup with Wild Mushrooms

MAINS

Roast Turkey Breast with Roast Potatoes, Sage & Onion Stuffing, Creamy Savoy Cabbage & Chestnuts, Gravy
Herb Crusted Lamb Loin with Braised Red Cabbage, Fondant Potato & Red Wine Jus
Pan Fried Cod Fillet with Champ Mash, Tomato & Caper Sauce, Crispy Kale
Hand Carved Beef Fillet with Duck Fat, Roast Potatoes, Seasonal Vegetables & Red Wine Jus
Fillet of Sea Bass, Crushed Potatoes, Pea Puree, Picked Fennel & Asparagus
Vegetarian Tasting Platter, Cep Macaroni, Goat's Cheese & Shallot Tart, Honey Roasted Root Vegetables
Tagliatelle Napoli, Shaved Parmesan

DESSERTS

Christmas Pudding with Brandy Custard
Vanilla Creme Brulee, Sugar Pineapple, Mango Sorbet
Baileys Cheesecake, Mixed Berry Compote, Raspberry Sorbet
Pavlova, Fresh Berries, Strawberry Coulis
Three Cheese Selection with Grapes, Celery & Quince

FRESHLY BREWED COFFEE WITH PETIT FOURS