

CHRISTMAS DAY LUNCH 2020

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 RILLETTES WITH SMOKED SALMON, TOASTED BROWN BREAD & CHIVE CRÈME 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, PICKLED FENNEL & ASPARAGUS

VEGETARIAN TASTING PLATTER, CEP MACARONI, GOATS CHEESE & SHALLOT TART, HONEY ROASTED ROOT VEGETABLES

TAGLIATELLE NAPOLI, SHAVED PARMESAN

DESSERTS

CHRISTMAS PUDDING WITH BRANDY CUSTARD

VANILLA CRÈME BRULEE, SUGAR PINEAPPLE, MANGO SORBET

BAILEYS CHEESECAKE, MIXED BERRY COMPOTE, RASPBERRY SORBET

PAVLOVA, FRESH BERRIES, STRAWBERRY COULIS

THREE CHEESE SELCTION WITH GRAPES, CELERY & QUINCE

FRESHLY BREWED COFFEE WITH PETIT FOURS

ADULTS @ £75.00 PER PERSON, CHILDREN @ £42.50 PER CHILD (AGED 3-12 YEARS)

BOOKING REQUIRED AND RESERVATIONS BETWEEN 12.30PM AND 3.00PM

