



## Christmas Day Lunch 2018



### STARTER

#### Sea Bass

Carrot | Orange | Seaweed

#### Ham Hock Pressing

Quail Egg | Pineapple | Pork Puffs

#### Duck Liver Parfait

Sourdough | Cucumber | Pickled Onions

#### Goats Cheese (v)

Beetroot | Fennel | Tarragon

### Intermediate

#### Velouté (v)

Parsnip | Apple | Walnut

### MAIN

#### Salmon

Celeriac | Chicory | Smoked Mash

#### Turkey

Pork Stuffing | Bacon | Pigs in blankets | Roast Chateau Potatoes

#### Roast Sirloin Of Beef

Yorkshire Pudding | Roast Chateau Potatoes

#### Wellington (v)

Mushroom | Spinach | Butternut | Thyme Mash

All Main Courses Will Come With Seasonal Vegetables

### DESSERT

#### Trifle Terrine

Banana | Toffee

#### Dark Chocolate Brownie

Salted Carmel | White Chocolate Ice Cream

#### Cheesecake

Apple | Cranberry

#### Christmas Pudding

Hazelnut Biscotti | Baileys Anglaise

(V) No Meat or Fish

As all our meals are freshly prepared to two AA Rosette standard

Guests with special Dietary requirements can be catered for with prior notice.

If you are concerned about food allergies, please speak to a member of the team prior to your event.

