



CHRISTMAS DAY LUNCH
£75 PER PERSON

Glass of prosecco on arrival

TO COMMENCE

Braised pork shoulder croquette
Poached apple puree, celeriac remoulade, crackling

Baked scallops
Pomme puree, cheese & bacon sauce, herb crumb

Forest mushroom tart
Walnut and pear salad, blue cheese beignet, truffle emulsion

Scottish smoked salmon roulade
Salmon mousse, pickled cucumber, lime & chive cream

Steak tartare
beetroot gel, horseradish meringue, truffle oil

PALATE CLEANSER

Quince gin and tonic granita

TO FOLLOW

Roasted bronze turkey breast
Pork & apricot stuffing, prosciutto wrapped chipolatas, duck fat potatoes, heritage carrots, garden kale, red wine jus

Beef wellington
Salardaise potato, sweet carrot puree, roasted beetroot, garden vegetables, rich beef jus

Farmed halibut
Braised chicory, king oyster mushroom, bok choy, soy & ginger butter sauce

Date, hazelnut & cranberry loaf
Hassel back potatoes, caramelised parsnip, balsamic onion gravy

Pan fried Barbary duck breast
Roasted cauliflower, braised potatoes, celeriac puree, blackberries, sprouting broccoli, game jus

TO FINISH

Tradition Christmas pudding
Brandy sauce

Black forest chocolate delice
Winter berry compote, cherry sorbet

Mulled cider poached pear
Crème fraiche mousse, dark chocolate sauce

Selection of French & English cheeses
Fig chutney, frozen grapes, water biscuits

Spiced crème brûlée
Plum frangipane, ginger ice cream

Coffee, tea and mince pies

