

CHRISTMAS DAY LUNCH MENU

CANAPES

Truffle & gruyere croquette *v*
Oak smoked salmon roulade *
Gordal olive bread & burnt onion butter **v* (V)
Spiced root vegetables crisps **v* (V)

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STARTERS

Great Garnetts pork & apple quails scotch egg, walnut ketchup, beetroot pickled onions
Heritage beetroot & baby vegetable Terrine, whipped Ashlyn's goat's cheese, roasted hazelnuts **v* (V)
Barbeque miso glazed yellow fin tuna loin, curried cauliflower, sesame & soy tuile *

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MAIN COURSE

28 Day aged Blackwells Farm chateaubriand, duck fat roast potatoes,
pigs in blankets & Bordelaise sauce *

Roast bronze turkey ballotine, chestnut & cranberry stuffing, duck fat roast potatoes,
pigs in blankets, red wine & thyme gravy *

Harissa roasted cauliflower steak, warm baby Lou potato & spring onions **v* (V)

The above main courses are additionally served with Honey roast parsnips, buttered cabbage, baby carrots, Brussel sprouts, Yorkshire pudding, & cauliflower cheese

Pavé of wild halibut, Hasselback potatoes, baby spinach, pea shoots and chive
butter sauce *

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SORBET

Clementine sorbet with Champagne **v*

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DESSERTS

Traditional Lillypuds Christmas pudding, drunken cranberry's & bandy cream Anglaise **v* (V)

Valrhona mint chocolate palet d'or, caramelised white chocolate & lime marshmallows **v*

Hazelnut & almond Paris-Brest & mixed wild berry compôte *v*

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TO FINISH

Tea or coffee with warm mini mince pie

6 Course Menu £175pp

Menus are sample menus, subject to seasonal availability. Please let the manager know of any allergies or dietary requirements.

V = Vegetarian / (V) vegan or can be made vegan / * = Gluten Free or can be made gluten free upon request