



Celebrate the Season Christmas



CHRISTMAS DAY LUNCH MENU £112.50 Per Person / £56.25 Per Child

Selection of Homemade Canapés

Curried parsnip soup with pickled apples (v)

Assiette of Fish

Plump Greenland prawns , Orkney crab with avocado, home-cured gin gravadlax with blini and sour cream

Lemon Sorbet

Traditional roast bronze turkey breast with lemon and thyme stuffed rolled leg ,chipolata rolled in pancetta ,crisp roast potatoes, honey and mustard parsnips , slow braised red cabbage , lemon scented Brussels and orange and star anise carrots

Or

Roast rump of lamb with slow braised shoulder , dauphinoise potato , roasted root winter vegetables , port and thyme jus.

Or

Baked lemon sole ,with mustard leaves and turnips slow braised in cider , crushed new potatoes, wilted greens

Or

Wild Mushroom Pithivier with creamy parsnip mash , Swiss chard and root vegetables

Traditional Christmas Pudding with brandy sauce

Or

Baked Lemon and Clementine Tart

Or

Pistachio and Griottines Brûlée

Or

Sherry Trifle

Or

A selection of British cheeses , Homemade chutney and breads

Tea/Coffee & Homemade Petit Fours

FOOD ALLERGENS

All our food is prepared in a kitchen where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information is available upon request. If you have a question, food allergy or intolerance, please let us know before placing your order. Dishes containing fish may contain small bones.