

CHRISTMAS DAY LUNCH MENU

AMUSE-BOUCHE

Smoked cheddar and caramelised onion tartlet

Smoked salmon mousse topped with pickled cucumber on house
focaccia

Vegan feta and beetroot mousse, sun dried tomato on house focaccia

STARTERS

Curried parsnip soup served with parsnip pakora and coconut cream

Chicken liver parfait with red onion marmalade and pancetta brioche

Lobster, prawn & langoustine cocktail served with baby gem

Pastrami cured salmon, pickled cucumber served with a maple
mustard mayonnaise and pickled shallot

MAIN COURSES

Roast Turkey, cranberry and orange stuffing with all the trimmings

Beef wellington, dauphinoise potato, green beans, balsamic roast
shallot puree served with a port & thyme jus

Halibut with a lobster bisque, green beans and a saffron fondant

Cep, & butternut squash pithivier with all the trimmings

DESSERTS

Christmas pudding with brandy butter and brandy custard

Black forest Eton mess

Eggnog custard tart with stem ginger Chantilly

Local cheeseboard, grapes, celery, crackers