

CHRISTMAS DAY LUNCH

25TH DECEMBER 2024

CHAMPAGNE & CANAPÉS ON ARRIVAL

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HOMEMADE SOURDOUGH FOCACCIA—HAND CHURNED BUTTER

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GRILLED NASHI PEAR

GOATS CHEESE—ROSEMARY—ROAST CHESTNUTS
SPICED PORT & CRANBERRY COMPOTE (V/GF)

OAK SMOKED SALMON

CITRUS CRÈME FRAICHE—PRESSED CUCUMBER—BEETROOT PRESERVE—ROE (V/GF)

INFUSED CAULIFLOWER SOUP

TOASTED HAZELNUTS—HOUSE BAKED BLOOMER—HAND CHURNED BUTTER (V/VE*/GF*)

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GIN & PINK GRAPEFRUIT SORBET

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BUTTER ROASTED TURKEY BREAST - BREAD SAUCE

OR

MAPLE GLAZED SIRLOIN OF BEEF - YORKSHIRE PUDDING

ROSEMARY ROAST POTATOES—ROASTED ROOT VEGETABLES—PIG IN BLANKET
SAGE & ONION STUFFING—CHARRED SPROUTS—RED WINE GRAVY (GF*)

MIXED SEED & NUT ROAST

ROSEMARY ROAST POTATOES—ROASTED ROOT VEGETABLES—PIG IN BLANKET
SAGE & ONION STUFFING—CHARRED SPROUTS—VEGETABLE GRAVY (VE/GF)

PAN FRIED SEA BREAM

BUTTERED RATTE POTATO—WINTER VEGETABLE CAPONATA
SEA HERB—BEURRE BLANC (GF)

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TRIO OF CHEESE

DORSET CHEDDAR—CORNISH BLUE—TUNWORTH SOFT

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TRADITIONAL CHRISTMAS PUDDING

RED CURRANTS—BRANDY CREAM (V/GF)

PORT POACHED PEAR

LEMON SPONGE—COCONUT CUSTARD & CANDIED WALNUT

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HOMEMADE MINCE PIES TO TAKE HOME

£125.00 PER PERSON

ALL PRICES ARE INCLUSIVE OF 20% VAT.

A DISCRETIONARY SERVICE CHARGE OF 10% IS ADDED TO ALL BILLS