



Christmas Day Luncheon Menu 2023

£172.00 per person - non residential



Canapé Reception accompanied by a glass of Champagne

Chalk Stream Cured Trout (F,Su)

Citrus gel, bloody Mary sorbet, pickled cucumber, nori tapioca, ponzu washed roe
or

Chicken & Prune Terrine (Su)

Crispy chicken skin, caramelised pear purée, nasturtiums, pickled onion

Butternut Squash Soup (M,G,Su)

Goats cheese & squash jam tart

Cranberry Glazed Local Turkey Crown (M,Su,G)

Goose fat potatoes, carrot purée, brussels sprouts, lardons, stuffing, roasted parsnips & jus gras
or

Roasted Cornish Halibut (M,F,Su)

Creamed leeks, celeriac purée, beluga caviar, salt baked celeriac, chive beurre blanc

Brie De Meaux (M,G,E,N)

Honey cake, grated black winter truffle

Christmas Pudding (M,G,Su,Lu,N)

Brandy crème anglaise, redcurrant, cinnamon ice cream

or

White Chocolate Cremeux (M,So)

Clementine sorbet, blackberry pearls, chocolate tuile, blackberry gel

If you are affected by a food allergy or intolerance, please inform a member of staff who will be happy to assist you with your order.

Please note the following menu content abbreviations for your information:

Ce – celery C – crustaceans E – egg F – fish G – cereals containing gluten L – lupin M – milk & dairy

Mo – molluscs Mu – mustard N – tree nuts P – peanuts Se – sesame Sh – shellfish So – soybeans

Su – sulphur dioxide & sulphites Vg – vegan V – vegetarian