



## Christmas Day Luncheon Menu

£165.00 per person – Sunday 25<sup>th</sup> December 2022

*Canapé Reception* accompanied by a glass of Champagne

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**Chalk Stream Cured Trout**, Citrus Gel, Wasabi ice Cream, Pickled Cucumber, Nori Tapioca, Ponzu Washed Roe  
(D,F)

*or*

**Smoked Venison Tartar**, Pickled Shimeji Mushrooms, Chive Emulsion, Nasturtiums, Puffed Wild Rice, Sourdough  
(E,M,G)

—  
**Butternut Squash Soup** – Goats Cheese & Squash Jam Tart (M,G)

—  
**Cranberry Glazed Local Turkey Crown**, Goose Fat Potatoes, Carrot Puree, Brussels Sprouts, Lardons, Stuffing, Roasted Parsnips & Jus Gras (M,Su,G)

*or*

**Roasted Cornish Halibut**, Creamed Leeks, Celeriac Purée, Beluga Caviar, Salt Baked Celeriac, Chive Beurre Blanc (M,F)

—  
**Brie De Meaux**, Honey Cake, Grated Black Winter Truffle (M,G,E)

—  
**Christmas Pudding**, Brandy Crème Anglaise, Redcurrant, Cinnamon Ice Cream (M,G,Su,Lu,N)

*or*

**Dark Chocolate Marquise**, Vanilla Ice Cream, Gold Leaf, Salted Caramel (M,So,G)

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If you suffer from a food allergy or intolerance, please inform a member of staff who will be happy to assist you with your order and 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 GF – gluten free