



Christmas Day Luncheon Menu

Smoked Salmon & Prawn Cannelloni (F,C,M,Ce,Mu)

White crab meat, Oscietra caviar, basil, tomato & cucumber salsa, gem lettuce, avocado

or

Mushroom Parfait (V,G,E,M,Su,Ce,Mu)

Pickled cranberries, cranberry gel, fresh black truffle, griddled sourdough, crispy shallots

Watercress Velouté (M,G,V)

Horseradish cream, croutons, lemon oil

Pancetta Wrapped Ballotine of Turkey Breast (G,E,Su,N,M)

Pork, sage & onion stuffing, pig in blanket, goose-fat potatoes, roasted carrots & parsnips, brussels sprouts, turkey jus gras, cranberry sauce

or

Turbot Wellington (F,Mo,C,Ce,Su,M,So,Mu)

Scallop & lobster mousse, champagne & smoked roe sauce with goose-fat roasted potatoes, carrots & parsnips

or

Tart-fine of Rainbow Beetroot (V,G,M,E,N,Ce,Mu,Su)

Nut Knowle Farm goat cheese mousse, beetroot jam, onion marmalade, walnut & apple salad, verjus dressing with goose-fat roasted potatoes, carrots & parsnips

Roquefort Cheese Eclair

Pear compote, hazelnut & parmesan crumb, balsamic

Christmas Pudding (G,M,E,So,Su,N)

Grand Marnier ice-cream, crème anglaise, candied orange

or

Millionaire Shortbread Delice (V,M,E,N)

Chocolate mousse & glaze, caramel, shortbread, crème fraiche sorbet, hazelnut praline, gold leaf

Warm Mince Pies and Fresh Ground Coffee (G,Su,So,N,P,M,E)

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 See 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 V - vegetarian PB - plant based

The menu and allergens are subject to change.