



25<sup>th</sup> December 2018

Five course Christmas Day Luncheon  
To also include  
Warm Mince Pies and  
Freshly Ground Coffee & Petits Fours

The Staff at the Mirabelle  
wish you a very Happy Christmas

If you suffer from a food allergy or intolerance,  
please inform a member of staff,  
who will be happy to assist you when placing your order

## Christmas Day Luncheon

Dorset Crab Salad, Mackerel Tartare,  
Roasted Baby Cucumber, Avocado Purée

Stuffed Rabbit Saddle with Prunes,  
Gratin Savoyard, Charred Baby Gem

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Watercress & Potato Soup, Poached Quail Eggs,  
Crème Fraîche Emulsion

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Locally farmed Bronze Turkey Breast, Brussels Sprout Purée,  
Pear Tart Tatin, Red Cabbage Gel

Five Spice Marinated Venison Fillet, Salt Baked Celeriac Purée,  
Smoked Bacon Panna Cotta, Bordelaise Sauce

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Tete de Moine with Sauerkraut & Toasted Caraway Seed Vinaigrette

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'Mirabelle' Christmas Pudding, Caramelised Orange Jelly,  
Cinnamon Parfait, Brandy Custard

Salted Marmalade, Caramel Orange Curd,  
Candied Ginger Ice Cream, Chocolate Fondant

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Gratuities are at your discretion