



# Christmas Day lunch menu

at 144 On The Hill

Welcome glass of Champagne & festive amuse bouche

## STARTERS

Crusty warm artisan roll, whipped salted flavoured butter (v)

Roasted field mushroom, green onion, thyme butter, porcini & truffle consommé (vg, gf)

Smoked duck terrine, pickled radish, blackcurrant gel, toasted brioche

Salmon gravadlax, lemon yoghurt, cucumber, caperberries, dill, keta wild roe, blini

Goat's cheese mousse, roasted heritage beets, toasted walnuts (v, gf)

## MAINS

Norfolk Bronze Turkey, pork & chestnut stuffing, bacon wrapped sausage, charred sprouts, honey glazed heritage carrots & parsnip, cranberry gel, turkey jus  
*Served with roast potatoes and mulled wine spiced red cabbage*

Pan roasted stone bass, vegetable rosti, broccoli, carrot purée, Champagne sauce (gf)

Squash & spinach Wellington, crispy artichoke, carrots and parsnips, gravy (v)

## PRE DESSERT

Gingerbread macaron

## DESSERTS

Traditional Christmas pudding, orange marmalade, amaretto crème anglaise (v, gf)

Chocolate mousse & plum tart, clotted cream ice cream (v)

A curated board of British farmhouse cheeses with water biscuits, grapes, chutney (v)

Freshly brewed tea and coffee with Christmas fudge



**£150 PER PERSON**

**4-12 YEARS — £60 PER PERSON**

**UNDER 4 YEARS — £20 PER PERSON**

Menus may be subject to change based on food item availability.