



# Christmas day lunch menu

Glass of champagne & festive amuse bouche

## STARTERS

Sherried Delica pumpkin velouté, charred sprouts, truffle oil (vg, gf)  
Duck liver pate, heritage beetroot, blackberries, redcurrant jelly, brioche  
Salmon gravadlax, ponzu buttermilk, radish, dill, Avruga caviar (gf)

## MAINS

Roast Norfolk Bronze Turkey, pork & chestnut stuffing, fondant potato, charred sprouts, honey glazed heritage carrots, mulled wine gel, turkey jus  
Pan roasted fillet of turbot, gratinated Jersey scallop, romanesco, blood orange, Champagne sauce (gf)  
Roast beets Wellington, wild mushroom marmalade, Jerusalem artichokes, spinach puree (vg)

## DESSERTS

Traditional Christmas pudding, Bailey's crème anglaise (v, gf)  
Chocolate decadence, praline ganache, salted caramel popcorn (v)  
South of England award winning cheese, fig & cinnamon chutney, quince, grapes, artisan crackers (v)

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Freshly brewed tea, coffee with luxury mince pies



**£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.