



Traditional Christmas Day Lunch

MENU

Appetiser

Salmon Tartare, Cheese & Truffle Gougère, Mulled Wine Shots

Starters

Roasted Red Pepper, Tomato & Basil Soup (GF)(VE)(DF)

Prawn Star Martini (GFA)

With Prawns, Crab, Iceberg Lettuce, Pepper Chutney & Guacamole Pressed

Terrine of Confit Chicken, Wild Mushroom & Truffle (GFA)

With Ham Hock & Stilton Fritters, Toasted Brioche

Mains

Roast Breast & Leg of Turkey (GFA)

With Pigs In Blankets, Roast Potatoes, Honey Roast Roots, Stuffing & Red Wine Jus

Roast Sirloin of British Beef (GFA)

With Pigs In Blankets, Roast Potatoes, Honey Roast Roots, Stuffing & Red Wine Jus

Pan Fried Sea Bass (GF)

With Saffron Potatoes, Baby Fennel, Mussels, Red Peppers & Bouillabaisse Sauce

Homemade Nut Roast (VE)

With Roast Roots, Vegan Pigs In Blankets & Cauliflower Cheese

Pre-Dessert

St Clements Sorbet (GF)(VE)(DF)

Desserts

Christmas Pudding (GFA)(VEA)

With Mascarpone Ice Cream & Brandy Sauce

Dark Chocolate Rolo (GF)

With Salted Caramel & Raspberry Sorbet

Selection of English & Continental Cheeses (GFA)

With Grapes & Apple Chutney

Coffee, Mince Pies & Petit Fours