

Christmas Day Lunch



Pre Starter

Celeriac Velouté, Truffle Oil **VG**

Starter

Searred Scallops wrapped in Smoked Pancetta, Pea Puree Cider Butter Sauce
Smoked Duck Breast, Beetroot Salad, 12yr Aged Balsamic, Micro Basil
Clementine, Ginger and Soy Seared Tempeh, Baby Spinach, Toasted Seeds **VG**

Palate Cleanser

Champagne & Cranberry Sorbet

Main Course

Turkey Breast, Chestnut & Sage Stuffing, Chipolatas, Roast Potatoes, Sprouts,
Braised Carrots, Cranberry Sauce
Loin of Venison, Fondant Potato, Braised Red Cabbage, Peppercorn Sauce
Pan Fried Fillet of Halibut, Warm Tartare Sauce, Caviar
Tian of Aubergine, Wilted Spinach and Roasted Pepper, Heritage Potatoes,
Crisp Kale and Sauce Vierge **VG**

Cheese Course

Blue Stilton marinated in Port, Quince Jelly, Crisp Celery, Oatcakes

Dessert

Chocolate & Clementine Yule Log, Raspberry Essence
Steamed Christmas Pudding, Brandy Sauce, Redcurrants
Cranberry, Cherry and Dark Chocolate Cheesecake

Tea, Coffee Herbal Infusions and Truffles

£145pp

All prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill.
Please advise your waiter if you have any allergens or dietary requirements.
VG - Vegan, **V** - Vegetarian.