



## CHRISTMAS DAY LUNCH MENU 2026

### STARTERS

Chestnut mushroom soup  
truffle crème fraiche, crispy shallots, mushroom rarebit

Gravadlax of loch Duart salmon  
lemon crème fraiche, watercress, treacle bread

Salad of salt baked beetroot  
stilton, rocket and chicory

Pressing of roast chicken, confit duck and artichoke  
hazelnut pesto

### MAINS

Roast Norfolk bronze turkey  
pigs in blankets, chestnut and cranberry stuffing, roast potatoes and  
root vegetables, winter greens, gravy

Roast sirloin of Hampshire beef  
Yorkshire pudding, roast potatoes and root vegetables,  
winter greens, red wine gravy

Roast halibut fillet  
braised salsify, brown shrimp, Savoy cabbage

Butternut squash and shiitake mushroom Wellington  
mushroom ketchup, roast potatoes and root vegetables, winter greens

### PUDDINGS

Christmas pudding  
brandy custard, orange ice cream

Mulled wine poached pear  
crème fraiche ice sorbet

White chocolate mousse  
salted caramel, crisp brick pastry

Pineapple, mint, lime salad  
mango sorbet