

Christmas Day Lunch - St Alban Suite and Brasserie

Starter

Dorset crab, chili-lime mayonnaise,
compressed watermelon, basil, cucumber ketchup

Duck liver ballotine, pickled beetroot, Madeira jelly,
toasted brioche

Jerusalem artichoke soup, caramelised salsify,
prunes, black truffle foam (v)

Baked heritage beetroot, goat's cheese,
walnut dressing, watercress

Sorbet

Blood orange sorbet

Main Course

Lemon sole, parsley potatoes, fennel,
baby vegetables, beurre noisette

Norfolk turkey, chestnut and orange stuffing, pigs in blankets,
duck fat potatoes, honey-maple roast root vegetables,
Brussels sprouts, chestnuts

Scotch beef fillet, braised ox cheek croquettes,
grilled hispi cabbage, parsnip purée, baby vegetables,
bone marrow beef jus

Roasted butternut squash, grilled courgette,
whipped feta, pistachios

Dessert

Traditional Christmas pudding, brandy sauce
(Gluten free & vegan Christmas pudding available on request)

Valrhona chocolate and raspberry delice,
raspberry macro sponge

Dulcey chocolate tart, chocolate ice cream

Selection of British Cheese

Shropshire blue, Baron Bigod, Blanche goats
Served with artisan crackers, grapes and quince jelly

Coffee and all butter mince pies

