



SOPWELL  
HOUSE

# CHRISTMAS DAY LUNCH MENU

## St Alban Suite / The Brasserie

### STARTERS

Velouté of celeriac, green lentil and sage soup (ve)  
*Diced winter vegetables*

Laphroaig cured Scottish salmon  
*Compressed cucumber, cucumber gel, tonka bean mayonnaise*

Mosaic of quail and goose liver  
*Rainbow carrots, pistachio, trompette mushrooms, quince chutney*

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Basil and granny smith sorbet

### MAIN COURSES

Spiced turbot  
*Tenderstem broccoli, curried cauliflower puree, mango relish, herb oil*

Suffolk bronze turkey  
*Cranberry and orange stuffing, duck fat roast potatoes, roast root vegetables, Brussels sprouts, pigs in blankets, chestnuts, roast gravy*

Hereford beef fillet 28 days aged  
*Crushed jerusalem artichokes, buttered spinach, horseradish emulsion, baby vegetables, Maderia sauce*

Sopwell House vegetarian haggis (v)  
*Roast root vegetables, braised sweetheart cabbage, chestnut, cranberry jus*

### DESSERTS

Traditional Christmas pudding  
*Brandy sauce*

Dulcey chocolate and raspberry mousse  
*Crispy chocolate biscuit and raspberry whip*

Tonka bean panna cotta  
*Mulled wine poached fruits, honey cake*

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British cheese board, trimmings

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Coffee and Mince pies