

# CHRISTMAS LUNCH

## Amuse Bouche

### Pumpkin pannacotta (v)

Sage crumble

## Starters

### Jerusalem artichoke soup (v)

Quails egg, wild mushrooms and truffle

### Mosaic of lobster terrine

Miso cream, yuzu gel

### Aylesbury duck liver and Cotswold chicken terrine

Grapes and chocolate chutney,  
candied hazelnuts, brioche bread

## Main course

### Pan seared fillet of wild seabass

Tenderstem broccoli, salt-baked-brown butter  
celeriac puree, black garlic 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 Rossini

Foie gras, black truffle, fondant potato,  
buttered spinach, baby vegetables, Madeira jus

### Juicy marble plant based Beef Wellington (ve)

Beetroot puree, peas and broccoli, split jus

## Desserts

### Traditional Christmas pudding

Brandy sauce

*\*Gluten free and vegan available*

### Valrhona Dulcey chocolate tart

Raspberry sorbet

### A selection of British artisan cheeses

Served with grapes, quince jelly, chutney, crackers

## Coffee and mince pies