

Christmas Day Lunch

£80 a chair

Amuse Bouche

Apple & Beer Welsh Rarebit
With an onion consommé

To Start

Seared Scallops & Deep fried Mussels
Set on Puy Lentils, Roasted Garlic, Shallots & Champagne

Palate Cleanser

Mango and Passionfruit Salsa, Yogurt Foam

The Main Thing

Traditional Roast Crown of Turkey
filled Chestnut Stuffing served with Chipolatas Wrapped in Bacon
Christmas Bubble and Squeak, Cranberry & Port Sauce and Bread Sauce,
Seared Venison Rubbed with Mustard, Roasted Medium Rare,
on a Horseradish & Potato Rosti with Yorkshire Pudding,
with a Red Wine & Shallot Sauce

Saffron Monkfish & Langoustine

Saffron Dauphine Potatoes, Asparagus Spears & Saffron Cream

Camembert, Caramelised Onion, Mushroom & Sweet Pepper Wellington served
with Cherry Tomato Compote

Sweet

Good Old Christmas Pud with a Brandy Sauce

Chocolate Fondant and Vanilla Ice Cream

Baked Alaska

Cheese

Selection of Cheeses from the Table

Coffee

Coffee & Petit Fours at the Bar

