



CHRISTMAS

2018

CHRISTMAS DAY LUNCH

TO START

Beetroot and gin cured salmon, celeriac and apple mayonnaise, watercress

Warm scallops, avocado mash, sauce Vierge

Confit duck terrine apple and cranberry compote, brioche

Cream of mushroom and truffle soup

TO REFRESH

Clementine sorbet

TO FOLLOW

Slow basted turkey, festive trimmings, pan juices

Pink roasted beef medallions, port wine and shallot gravy

Pan-fried monkfish tail, saffron potatoes, braised baby gem leek, tomato broth

Roasted vegetable nut roast, chestnut puree, vegetable gravy

Served with roasted roots, potatoes, buttered sprouts

TO FINISH

Dark chocolate Brulee, cherry compote

Orange tart, caramel cream

Christmas pudding, brandy sauce

Selection of local and British cheeses, chutney, savoury biscuits