

Christmas Day Lunch

AMUS BOUCHE

Roasted Chicken and Thyme Consommé

TO START

Butternut Squash and Parmesan Soup with Smoked Bacon Oil

Crab and Ginger Ravioli with Rainbow Chard and Shellfish Foam

Pressed Pork with Glazed Hazelnuts and Prunes, Apple Purée and Red Wine

Wild Mushroom with Buckwheat, Spinach and Tarragon

INTERMEDIATE

Champagne and Pink Grapefruit Sorbet

MAIN

Roast Local Turkey with Cranberry and Sage Stuffing, Roasted Madeira Jus

West Country Beef Sirloin with Rosti Potato, Wilted Kale and Rosemary

Baked Stone Bass with Fennel and Spring Onions, Rock Samphire Foam

Beetroot Polenta with Glazed Walnuts, Baked Goats Cheese and Horseradish

TO FINISH

Traditional Christmas Pudding Brandy Butter and Almond Ice Cream

Dark Chocolate and Cherry Mousse with Mascarpone Ice Cream

Lemon Bavarois with Chocolate Cream and Candied Hazelnuts

Selection of English Cheese with Grape Chutney and Wafer Thins

Freshly Ground Coffee with Petite Fours

£98 ADULTS / £49 CHILDREN

May contain traces of allergens.

Please let us know if you have any allergies or dietary requirements. Whilst we do our all to accommodate our guests, we cannot guarantee any dish will be completely allergen free. Please note that this provisional menu may alter on the day.