

CHRISTMAS DAY & BOXING DAY 3 COURSE SET LUNCH MENU

TO BEGIN

Pumpkin velouté

Roasted chestnuts & crispy bacon

SHARING PLATES

Fruits de Mer

Poached lobster, shucked oysters, clams, citrus cured gravlax & scallop tartare

Parfait

Chicken & duck liver parfait, quince & toasted brioche

Puntarelle Chicory Salad

Bitter leaf salad & colatura dressing

Beetroot Salad

Marinated and raw beetroot, Greek yogurt dressing & whole grain mustard

PERSONAL PLATES

Accompaniments for the personal plate are served family style and include roasted potatoes & all the trimmings

Turkey

Slow-cooked turkey breast and leg, cranberry, sage, orange & chestnut

Beef Fillet

Bone marrow sauce

Whole Roasted Duck

Whole duck to share (2 people)

Truffle Risotto

Carnaroli rice, aged parmesan, confit egg yolk & winter black truffle

Salmon En-croute

Puff pastry with spinach, eggs, leek & caper velouté

DESSERT

Chocolate Yule Log

Hazelnut, Franglico mousse

Winter Fruit Salad

Mulled wine sauce

Trifle

Vanilla Custard, sherry cream, clementine

Seasonal Cheese Board

Selection of cheese, chutney & crackers

COFFEE OR TEA

3 courses 928