

CHRISTMAS DAY LUNCH & DINNER

4 courses set menu £65 per person

STARTERS

ASPARAGUS & OLIVE OIL POACHED EGG - green herbs puree, Parmesan and bearnaise (v)
ROASTED PUMPKIN & CHESTNUT VELOUTE with crouton, basil oil (v),
PORK & DUCK LIVER PATE A L'ORANGE – quail egg, pistachio, apple chutney, sourdough
HAND PICKED CRAB & SMOKED SCOTTISH SALMON - egg yolk croquette, rye bread
SEARED HAND-DIVED KING SCALLOPS – lime risotto, crispy pancetta, apple and watercress

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MAIN COURSES

ROAST TURKEY BREAST - Trimmings, sausage & stuffing, pigs in-blankets, roast potatoes, roots & gravy
CONFIT FILLET OF SCOTTISH SALMON - pancetta, poached egg, leek mash, saffron mussels (GF)
SEARED DUCK BREAST - Gressingham duck, herb-crusted new potatoes, orange & blackberry sauce (NF)
MUSTARD CRUST RUMP OF LAMB – herb couscous, potato dauphinoise, candy roots, mint, rosemary jus
DUO OF AUBERGINE - roasted aubergine caviar, tomato risotto, crispy tortilla, balsamic (vegan)

SORBET

Champagne sorbet

DESSERTS

TRIO OF CHOCOLATE - fondant, mousse, ice cream, Candy pistachio, salted caramel sauce
OLD FASHIONED CHRISTAMAS PUDDING FLAMBE vanilla Ice cream, custard sauce
RUM BABA FLAMBE - Chantilly cream, raisins, apple carpaccio, flambeed at the table