

CHRISTMAS DAY LUNCHEON

25th December 2021

Four courses - £75 per guest

To Start

Tiger prawn cocktail with ginger lemon mayonnaise

Cinnamon crispy duck and pomegranate salad
with spiced clementine dressing

Chargrilled asparagus glazed with blood orange hollandaise v

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Palate Cleanser

Champagne and mint jelly with organic lemon sorbet v

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Main Course

Lemon sole fillet with asparagus and herb butter sauce

Black Norfolk roast turkey, Mānuka honey-glazed Brussels
sprouts and parsnips, pancetta-wrapped wild boar
and apple sausages, roast potatoes, lemon,
shallot and thyme stuffing, all served with our turkey jus

Parmesan and herb-crusted rack of lamb with rosemary
dauphinoise and clementine-roasted heritage carrots,
served with a Barolo red wine and shallot sauce

Portobello mushroom, black cabbage
and goat's cheese Wellington v

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Dessert

Nutmeg brûlée, cinnamon cacao, almond ice cream
and mascarpone Courvoisier crème

Baked blackberry and vanilla cheesecake with raspberry sorbet
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Colston Bassett Stilton and Barber's Vintage Cheddar
with mulled pears and pickled walnuts v