



# CHRISTMAS DAY LUNCHEON

**25<sup>th</sup> December 2022**  
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

-

## **Palate Cleanser**

Champagne and mint jelly with organic lemon sorbet v

-

## **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

-

## **Dessert**

Nutmeg brûlée, cinnamon cacao, almond ice cream and mascarpone Courvoisier crème  
Baked blackberry and vanilla cheesecake with raspberry sorbet v  
Colston Bassett Stilton and Barber's Vintage Cheddar with mulled pears and pickled walnuts v