



CHRISTMAS DAY LUNCHEON

25th 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

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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-cruste 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 v
Colston Bassett Stilton and Barber's Vintage Cheddar with mulled pears and pickled walnuts v