



Christmas Lunch

AMUSE - BOUCHE

Scottish Smoked Salmon Blini
crème fraîche & caviar

STARTER

Roasted Parsnip Soup
truffle butter

Lobster & Prawn Cocktail
bloody Mary sauce & caviar

Confit Duck & Celeriac Terrine
remoulade & toasted brioche

MAIN COURSE

Slow Roast Turkey
duck fat roast potatoes, pigs in blankets, stuffing & turkey gravy

Braised Feather Blade of Beef
crispy shallots & horseradish mash

Halibut
jerusalem artichoke, kale & horseradish velouté

Roasted Pumpkin Ravioli
honey, pine nuts, brown butter dressing

DESSERT

Chocolate & Hazelnut Yule Log
orange & yoghurt sorbet

Christmas Pudding
brandy spiced custard

Panettone Bread & Butter Pudding
cinnamon ice cream

WITH TEA, COFFEE & PETIT FOURS

