Christmas Lunch

AMUSE-BOUCHE

Velouté of Chestnut & Black Truffle
with a parmesan crisp

STARTER

Duck Confit Ballotine
with spiced gingerbread & Sauternes gel

Smoked Beetroot Carpaccio
with horseradish & rye crumb

Armagnac-Cured Salmon
with crème fraîche, caviar, Vollkorn rye & dill oil

Ham Hock & Chicken Terrine
with sourdough and a spiced cranberry & orange relish

Cornish Crab Cakes
with lemon herb emulsion & spiced red pepper dressing

MAIN COURSE

The Traditional Christmas Roast Norfolk Turkey
with goose fat potatoes, pigs in blankets, buttered sprouts, glazed heritage carrots & cranberry jus

Halibut Royale
with wilted spinach, Champagne sabayon & caviar pearls

Beef Wellington
with roasted carrots, truffle mash & Madeira jus

Wild Mushroom & Chestnut Pithivier
with glazed baby carrots & parsnip purée

Porcini, Cranberry & Pistachio Nut Roast
with dauphinoise potatoes, five-spice red cabbage, baby carrots, parsnips & herb beurre Blanc

DESSERT

Traditional Christmas Pudding
with flaming brandy anglaise & nutmeg snow

Dark Chocolate Delice
with clementine & Grand Marnier ice cream

Brandy & Mince Pie Crème Brulé
with caramelised sugar crust

Sticky Toffee Pudding
with Madagascan vanilla ice cream & butterscotch sauce

A Selection of Oxfordshire Cheeses
with quince jelly, grapes, oatmeal biscuit

WITH TEA, COFFEE & PETIT FOURS