



# CHRISTMAS DAY LUNCH

Roast celeriac and apple soup, candied walnuts [vg] [v]

Game terrine, pressing of mallard, pigeon and rabbit studded with pistachio, chicory, beetroot, orange

Slow cooked pork belly roulade, black pudding bon bon, caramelised apple, crispy crackling

Sun blushed tomato arancini, basil pesto, black olive, baby leaves [df] [vg] [v]

Prawn, smoked salmon, crayfish cocktail, Marie Rose, cherry plum tomato, mixed seed soda bread

Mulled wine granita

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Butter and thyme roasted turkey breast and slow cooked leg, rosemary and garlic duck fat roast potatoes, traditional root vegetables, seasonal greens, sage and onion sausage stuffing, pigs in blanket, roast turkey gravy [gf on request]

Dry aged fillet of English beef, steak and kidney suet pudding,

honey roast parsnip puree, buttered spinach, pomme anne potato, merlot and thyme jus

Roast wild seabass fillet, smoked haddock rosti, fried chorizo, wilted greens, vanilla hollandaise

Winter vegetable pithivier, roasted heritage beets, chard, warm smoked paprika granola, beetroot jus [df] [vg] [v]

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Traditional Christmas plum pudding, chocolate rum butter, citrus and spice brandy sauce [v]

Black cherry Pavlova, baked meringue, black cherry, vanilla bean cream, lemon curd [gf] [v]

Chocolate amaretto tart, textures of raspberry, almond brittle

Tiramisu choux buns, dark chocolate sauce, Tia Maria™

Sticky toffee pudding, rum butterscotch sauce, honeycomb, vanilla bean ice cream

Selection of British cheeses, celery, grapes, savory wafers, plum and apple chutney

Please always inform your Event Planner of any allergies upon placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request. Country of Origins are correct at the time of publication and subject to availability. [df] Dairy free, [gf] Gluten free, [vg] Vegan, [v] Vegetarian