

Christmas Day Lunch

Champagne and canapes



Starters

Cream of Jerusalem artichoke soup, truffle oil

Pan fried pigeon breast, fig tart Tatin, bordelaise sauce

Tian of Mudeford crab, lime and chili mayonnaise

Wild boar and guinea fowl terrine, Cumberland sauce

Butternut squash and gorgonzola ravioli



Mains

Traditional roasted bronze turkey, chestnut stuffing, chipolatas, roast potatoes, gravy, cranberry and port sauce

Fillet of beef wellington, fondant potato, madeira sauce

Lobster and monkfish thermidor, wilted spinach

Pearl barley and porcini mushroom risotto, smoked cheese, poached duck egg

Herb crusted lamb cutlets, parsnip dauphine, balsamic and rosemary jus

All served with a selection of winter vegetables



Desserts

Traditional Christmas pudding, brandy sauce

Apple and pear strudel, clotted cream

Baileys crème brûlée, shortbread

Dark chocolate and cherry tart, kirsch chantilly cream

Selection of English and continental cheeses, biscuits, chutney



Tea, coffee and mince pies

Please let us know if you have an allergy or intolerance to any food

£80.00 per person

Booking and pre orders are required