





Christmas Day Lunch Menu

Canapés and Champagne

Bread and dips

Amuse bouche

Lobster bisque, prawn tortellini, saffron foam

Terrine of foie gras, textures of grape, spiced brioche

Duck ravioli, leeks, woodland mushrooms, tarragon veloute

Char grilled King Scallop, aromatic cous cous, chorizo oil

Roast ballotine of turkey, traditional trimmings and sauces

Fillet of beef wellington, roast root vegetables, potato gratin, Barolo sauce

Pan roasted fillet of halibut, panache of winter vegetables, creamed potato puree,

Avruga caviar beurre blanc

Selection of cheeses, biscuits and chutney

Christmas pudding, brandy sauce, red currants

Hot chocolate fondant, crushed honey comb, Clementine and mascarpone ice cream

Banoffee parfait, crushed biscuits, rum and raisin ice cream

Mince pies, petit fours and coffee

£75 per guest



Every moment is an Experience to be Enjoyed