

# ***Christmas DAY LUNCHEON***

***Tuesday 25<sup>th</sup> December 2012***

*Classic Champagne Cocktail & Luxury Canapés*

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*Seared Wood Pigeon Breast, Black Pudding, Celeriac & Horseradish Mash, Madeira Sauce*

*Or*

*Smoked Eel, Cornish Crab, Cured Salmon & Petite Macédoine De Legumes*

*Or*

*Porcini Tarte Fine, Aubergine Caviar & Confit Tomato, Basil & Garlic Sauce*

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*Crème Forestière, Parma Ham Julienne & Crispy Shallots*

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*Roast Local Free Range Turkey with  
Sage & Onion Stuffing, Pigs in Blankets  
Bread Sauce & Cranberry Sauce*

*Or*

*Loin of Local Venison, Ox Cheek Cake, Truffle Mash, Redcurrant & Juniper Sauce*

*Or*

*Herb Crusted Escalope of Wild Halibut, Seared Scallop, Wilted Spinach,  
Cockles & Saffron Broth*

*Or*

*Roasted Mediterranean Vegetable & Buffalo Mozzarella Strudel, Root Vegetable Cream*

*All served with Fresh Seasonal Vegetables & Goose Fat Roast Potatoes*

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*Lemon Meringue Tartelette, Blueberry Posset, Blackcurrant Sorbet*

*Or*

*Hazelnut Panacotta, Espresso & Chocolate Coulis, Coffee Ice Cream, Biscotti*

*Or*

*Christmas Pudding, Real Custard & Brandy Cream*

*Or*

*Chocolate Macaroon, Orange & White Chocolate Ganache, Cointreau Marinated Satsuma*

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*Selection of Farmhouse Cheeses, Celery, Figs & Grapes  
Accompanied by a Glass of 10 Year Old Tawny Port*

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*Cafetières of Freshly Ground Columbian Coffee,  
Petits Fours & Mince Pies*

*Anthony John our fAbulous MAgician here to entertain you  
& Fantastic novel ties too!*

*£125.00 per adult £65.00 per child*