



Christmas day lunch 2017

£75 per head

Champagne on arrival

Spice roasted nuts & olives

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Truffled wild mushroom & parmesan mousse, sesame & pumpkin seed lavoche

Pancetta seared scallops, spiced cauliflower velouté, pickled lemon & shiso cress

Rabbit, leek & foie gras terrine, pear conserve, date mousse, toasted brioche

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Roast turkey, bread sauce, chipolatas, cranberries, seasonal vegetables

Beetroot, chestnut & goat's cheese wellington, honey glazed carrots, kale crisps, balsamic reduction

28 day aged rib of beef, Yorkshire pudding, roasted roots, horseradish cream

Keralan spiced turbot, tamarind coconut broth, mustard seed & curry leaf oil, spinach

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Christmas pudding doused in brandy, warm custard

Passionfruit & lemongrass crème brûlée, white chocolate & pistachio biscotti

Black forest trifle, Morello cherries, dark chocolate mousse, rum custard

British cheeses, crackers, and chutney

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Tea, coffee, mince pies

Selection of petit fours