



CHRISTMAS DAY LUNCH 2017 - £87.50/person

Amuse Bouche

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Winter vegetable minestrone, rosemary foccacia, (v, gfo)

Chilli, lime & coriander king prawns, toasted bagel, (gfo)

Wild game, pork and cranberry terrine, spiced chutney, sourdough,

Yorkshire blue soufflé, warm pickled heritage beetroot, candied fig, walnut dressing, (v,n)

Smoked duck salad, raddish, pistachio watercress, clementine dressing, (gfo,n)

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Traditional butter roasted turkey, braised leg casserole, sage and apricot stuffing, christmas trimmings, (gfo)

Roast sirloin of beef, dauphinoise potato, yorkshire pudding, sweet roast onion, red wine sauce, (gfo)

Roast venison, pumpkin and thyme croquet, celeriac fricassea of wild mushroom, port and juniper sauce, (gfo)

Grilled sea bass, pancetta, clam and muscle chowder, chive creamed potato, (gf)

Jerusalem artichoke, leek and chestnut filo tart, cauliflower cheese, dressed cress,

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Traditional Christmas pudding, brandy sauce,

Black cherry and vanilla Clafoutis, honeycomb ice-cream,

Dark chocolate and salted caramel mousse, glazed banana, (gf)

Lemon curd meringue tart, winter berry sorbet,

A Selection of cheese and biscuits, grapes, spiced Christmas chutney