

# Christmas Day Lunch

THIS CHRISTMAS, WE INVITE YOU TO INDULGE IN A SUMPTUOUS 4-COURSE FESTIVE LUNCH, COMPLETE WITH ALL THE TRADITIONAL TRIMMINGS. A PERFECT OPPORTUNITY TO CREATE HEARTWARMING MEMORIES WITH YOUR LOVED ONES. RELISH THE AFTERNOON AT YOUR OWN PACE, AS THE TABLE IS EXCLUSIVELY YOURS FOR THE ENTIRETY OF THE DAY. AS A TOKEN OF OUR GRATITUDE FOR CHOOSING TO SPEND YOUR CHRISTMAS DAY WITH US, WE'VE PREPARED CHARMING TABLE KEEPSAKES FOR YOU TO TAKE HOME. THIS IS MORE THAN JUST A MEAL, IT'S A CELEBRATION OF THE SEASON'S JOY AND A REFLECTION OF OUR COMMITMENT TO PROVIDING YOU WITH AN UNFORGETTABLE EXPERIENCE.

DINING TIMES: 11:45 | 12:15 | 12:45 | 13:15 | 13:45 | 14:15 | 14:45

ADULTS £135.00 AND CHILDREN 3 TO 12 YEARS OLD £70.00

## AMUSE BOUCHE

ALPINE CHEESE GOUGERE

## STARTERS

JERUSALEM ARTICHOKE & TRUFFLE SOUP, PUFFED CRISPY WILD RICE (VG | GF | DF)  
KING SCALLOP ROCKEFELLER GRATIN, SPINACH, PARMESAN  
WILD MUSHROOM & SMOKED HAM HOCK VOL AU VENT, HERB SALAD

## MAINS

ROAST NORFOLK TURKEY, SAGE & ONION STUFFING, ROAST POTATOES, ROASTED ROOT VEGETABLES,  
BRUSSELS SPROUT, PIGS IN BLANKET & TURKEY JUS  
BEEF WELLINGTON, DAUPHINOIS POTATOES, TENDER STEM BROCCOLI, ROASTED ROOT,  
CABERNET WINE JUS  
DOVER SOLE VERONIQUE, CREAM LEEKS, POMME CHATEAU, VERMOUTH & TARRAGON CREAM SAUCE (GF)  
NUT ROAST WELLINGTON, SAGE & ONION STUFFING, ROAST POTATOES, ROASTED ROOT VEGETABLES,  
BRUSSELS SPROUT, VEGETABLE GRAVY (VG)

## DESSERTS

CHRISTMAS PUDDING, BRANDY SAUCE, RUM RAISIN COMPOTE (V)  
LIMONCELLO & RASPBERRY SEMI-FREDO, GRAND MARNIER TUILE (V)  
ORANGE STEAMED PUDDING, VANILLA ICE CREAM, CUSTARD, WAFER (V)

PLEASE NOTE THAT THIS MENU IS SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.

V- VEGETARIAN | VG - VEGAN | GF - GLUTEN FREE | DF - DAIRY FREE | EF - EGG FREE

