

Christmas Day Lunch

Canapès with a glass of Champagne

To Start

Roasted Parsnip And Truffle Soup

Mixed Game Terrine, Roasted Cauliflower Textures, Home Baked Brioche
Christmas Spiced Gravadlax, Whipped Cream, Fresh Rye Crackers, Green Oil
Grilled Local Mackerel, Sourdough Toast, Pickled Baby Vegetables
Crab And Cucumber Tian, Avocado Purée



Mulled Wine Sorbet

Main Course

Oven Roasted Turkey Breast & Leg
Slow Cooked Rib Of Beef, Yorkshire Pudding
Pan Seared Duck Breast, Crispy Croquette
Jersey Butter Poached Turbot, White Wine Caviar Sauce
Butternut & Sage Gnocchi, Butternut Purée
Roasted Vegetable Polenta Cake, Root Vegetables, Jerusalem Artichoke

All Served With Roasted Root Vegetables, Roast Potatoes, Pigs In Blanket &
Brussel Sprouts With Chestnuts

Desserts

Christmas Pudding, Brandy Sauce, House Made Vanilla Ice Cream
Black Forest Trifle, Cherry Liqueur Soaked Chocolate Sponge, Chantilly Cream, Black Cherry Compote
White And Dark Chocolate Mousse, Orange Gel, Mandarin Sorbet, Gingerbread
Chestnut Panna Cotta, Mulled Wine Poached Pear, Chocolate Crumble
Baileys Cheesecake, Amaretti, Chocolate Cremeux
3 Cheese Board, Grapes, Chutney, Celery & Carackers



Tea & Coffee, mince pies

£125 per person / childsize menu £40 excludes Champagne & coffee
£25 non refundable deposit at the time of booking

*Dishes may contain nut/nut derivatives. (gf) Gluten Free option available (v) Vegetarian (vg) Vegan.
Fish dishes may contain bones. If you have any food allergies or food intolerances please ask a member of
waiting staff about the ingredients in your meal before placing your order.
A discretionary 10% service charge will be added to your bill, of which 100% goes to the team that served you.*