

CHRISTMAS DAY LUNCH MENU



Selection of canapés

Lobster and hearts of palm salad, black truffle dressing
or
Roast chestnut and sherry velouté (vegan)

Quail, salt-baked pear, walnuts, endive
or
Gnocchi, globe artichokes, truffle, sage (vegan)

Isle of Gigha halibut, braised leeks, Oscietra caviar and Champagne sauce

Aged Buccleuch beef, shallots, red wine sauce

Roast turkey, marjoram stuffing, maple-glazed pigs in blankets

Delica pumpkin pithivier, celeriac puree, cepe marmalade

all served with roast potatoes and traditional Christmas vegetables

Lemon and olive oil sorbet, crunchy fennel (vegan)

Stichelton, port and quince conserve, seeded cracker

Chestnut and kalamansi Mont blanc

Classic Christmas pudding, vanilla custard and brandy butter

Caramelised coconut cream, passion fruit sorbet and lightly poached mango (vegan)



5 courses for £250 per person including a glass of Champagne