

# CHRISTMAS DAY LUNCH 2023

Adults: £ 99    Children: £ 49.50

## Canapes

Arrival snacks & Fizz cocktail

- 0 -

## Pre-Starter

House baked mini loafs & flavoured whipped butters

- 0 -

## Starter

**PAN ROASTED HAND DIVED XL KING SCALLOP**

Celeriac puree - Pickled apple - Fresh grated winter truffle

**CURRIED JERUSALEM ARTICHOKE SOUP**

Cauliflower bhaji - Flaked Almonds - Curried butter - Warmed bread

**DERBYSHIRE FILLET OF BEEF TARTARE**

Egg yolk puree - Raw mushroom - Pickled shallots - Beef dripping croutons

- 0 -

## Main

**ROLLED BREAST OF NORFOLK TURKEY**

Beef dripping Yorkshire pudding - Chestnut stuffing - Cranberries - Honey roasted parsnips  
- Pigs in blankets - Carrot & swede mash - Herb roasted potatoes - Bone marrow gravy - Al dente seasonal greens

**TOP RUMP OF ENGLISH BEEF**

Beef dripping Yorkshire pudding - Chestnut stuffing - Cranberries - Honey roasted parsnips  
- Pigs in blankets - Carrot & swede mash - Herb roasted potatoes - Bone marrow gravy - Al dente seasonal greens

**BUTTER ROASTED FILLET OF COD**

Cauliflower velouté - Moules - Sea herbs - Saffron potato - Extra virgin olive oil - Al dente seasonal greens

**BETROOT WELLINGTON**

Chive whipped pomme puree - Creamed leeks - New season carrots - Textures of beetroot - Al dente seasonal greens

- 0 -

## Pre-Dessert

Refreshing pallet cleanser

- 0 -

## Dessert

**SPICED ORANGE & WALNUT CAKE**

Christmas pudding ice cream - Amaretto poached plums

**70 % DARK CHOCOLATE MOUSSE**

Caramelised white chocolate ganache - Vanilla pod ice cream

- 0 -

## After Dinner

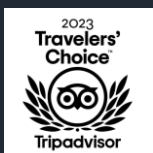
Homemade chocolate

- 0 -

## Take-home Hamper

English Cheeses , Crackers, Homemade chutney

- 0 -



\* If you require a menu adapted to allergies or intolerances, please request an alternative menu.

