

# CHRISTMAS DAY

## 4-COURSE LUNCH MENU

### CHEF'S SELECTION OF AMUSE BOUCHE

### STARTERS

**Honey Roasted Butternut Squash & Sweet Potato Soup** with Chive & Truffle Oil (V)

**Seared King Scallops** with Piquillo Pepper, Crispy Pancetta, Broad Bean Fricassee

**Hot Smoked Salmon Roulade** with Brown Shrimps, Watercress, Lemon Mayonnaise, Granny Toast

**Ham Hock Terrine** with Piccalilli, Sourdough Toast

### MAINS

**Roasted Turkey Crown** with Traditional Trimmings, Rosemary Roast Potatoes, Red Wine Gravy

**Roast Rump of Lamb** with Thyme Rosti Potatoes, Root Vegetable Puree and Crispy French Onion

**Grilled Halibut** with Sweet Corn and Chorizo Petite Ratatouille, Potatoes Crushed and a Citrus Drizzle

**Homemade Baked Potato Gnocchi** with Mozzarella & Spinach, Confit Tomatoes, Basil & Walnut Pesto & Celeriac Crisps

**Oven Roasted Stuffed Goose**, Prunes in Armagnac, Sautéed Red Cabbage, Bread Dumplings & Sautéed Bacon & Onion Sauce

### DESSERTS

**Chocolate Mousse** with White Chocolate Sauce, Cognac Crisps

**Christmas Pudding** with Brandy Sauce

**Classic English Vanilla Cheesecake** with Passion Fruit Purée, Coffee Beans

**Cheese and Biscuit Board** served with Celery and Grape Chutney

### COFFEE & MINCE PIES

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**12:30pm 4 COURSE DINNER**

**Price £59.95 per person**

£29.95 children 5 - 14 years

Free for under 5's

