



Christmas Day

LUNCH MENU

Amuse-Bouche

Truffled Jerusalem artichoke velouté
chestnut espuma, crispy sage and chive oil

Native Lobster & Dorset Crab Terrine

Compressed apple, pickled cucumber, dill oil and brown butter brioche

Gin & Beetroot Cured Salmon

Horseradish crème fraîche, pickled cucumber and rye crispbread

Chicken Liver Parfait

Spiced grape & apple chutney, toasted brioche and pickled shallots

Heritage Beetroot Carpaccio ^(V)

Whipped goat's cheese, candied walnuts, blood orange and winter herbs

Hand-Dived Scallops

Parsnip purée, black pudding crumb, crispy sage and Madeira beurre noisette

Roasted Monkfish

Cauliflower purée, truffle crumb and Champagne beurre blanc

Lobster Ravioli

Shellfish bisque, samphire and tarragon oil

Wild Mushroom & Truffle Risotto ^(V)

Aged Parmesan, truffle oil and crispy wild mushrooms

Norfolk Turkey Wellington

Turkey breast, sage & apricot stuffing, chicken mousse, Parma ham and puff pastry.
Served with braised turkey leg croquette, duck fat roast potatoes, honey-glazed
heritage carrots, Brussels sprouts with pancetta & chestnuts and Madeira turkey jus.

Roasted Dry-Aged Beef Fillet

Dauphinoise potato, glazed shallot, charred baby carrot, truffle spinach
and red wine & bone marrow jus

Roasted Halibut

Crab crushed Jersey Royals, buttered leeks, caviar, beurre blanc and sea herbs

Wild Mushroom & Celeriac Wellington ^(V)

Truffle potato fondant, roast shallot, seasonal vegetables and Madeira mushroom jus

Traditional Christmas Pudding ^(V)

Orange butter sauce, vanilla ice cream

Black Forest Christmas Tree

Boozy cherries, cherry sorbet

Mince Pie Treacle Tart ^(V)

Caramel compressed apples, salted caramel ice cream, apple wafers

Champagne Passion White Chocolate Trifle

Raspberry Champagne jelly, almond sponge, white chocolate mousse, passion fruit cream,
raspberry almond swiss roll, abstract white chocolate

Stilton Rarebit

Cranberry orange and port relish, candied walnuts

Freshly Brewed Coffee or Tea

with mince pies

All ingredients may not be listed for this menu, should you need more information about allergens,
please ask a member of our front of house team. ^(V) vegetarian ^(Vg) vegan

£165.00
per person

