



**CHRISTMAS DAY LUNCH**  
**WEDNESDAY, 25<sup>TH</sup> DECEMBER 2019**  
**£105.00 PER PERSON**

**Champagne on arrival**

**Amuse bouche**



**Roast parsnip velouté (v)**

*pickled apple and walnut granola*

**Rabbit ballotine**

*mixed game pie, piccalilli*

**Gin cured trout**

*orange and fennel salad*

**Courgette and piquillo pepper tartare (v)**

*Manchego arancini, squash purée*



**Lemon and raspberry granita**



**Roast turkey and cranberry stuffing**

*seasonal vegetables, roast potatoes, Brussels sprouts*

**Venison haunch**

*braised venison, sweet potato, celeriac, blackberry jus*

**Halibut**

*Romanesco, gnocchi, almond crust*

**Wild mushroom and truffle ravioli (v)**

*white wine and Fort Grey cream, split hazelnut dressing*



**Traditional Christmas pudding**

*brandy custard*

**Salted dark chocolate fondant**

*raspberry and lemon sorbet, almond tuile*

**Spiced apple and pear soufflé**

*cinnamon ice cream*

**Selection of British and continental cheese**

*celery, homemade spiced chutney, grapes and biscuits*



**Coffee and mince pies**

*If you require information on the allergen content of our food  
Please ask a member of staff and they will be happy to help you.*