

# Christmas Day Lunch

## Amuse Bouche

Carrot and ginger shot, lemon zest and chive oil

## Starters

Pan seared scallops, Jerusalem artichoke puree, crispy pancetta lardons, crispy parsnips, red wine jus.

(5, 7, 14) G

Wild mushroom, chive and parmesan beignets, seared asparagus and truffle aioli.

(6.) G Gluten and egg free version available

Butter roasted pigeon breast, celeriac remoulade, poached blackberries, toasted almonds.

(4, 6, 11) G

## Mains

Slow Roast turkey breast, sage and onion pork stuffing, thyme roasted potatoes, glazed carrots and parsnip, seasonal greens, turkey gravy.

(1) Gluten free version available

Pan roasted halibut fillet, brown shrimp butter sauce, asparagus spears, tender stem broccoli, tarragon crushed new potato.

(5, 12, 13) G

Rack of Lamb, black pudding and parsley croquette, braised apple red cabbage, roast turnips, red wine jus.

(1, 5,6)

Garlic and thyme zucchini, spinach & parmesan 'lasagne' with celeriac, spiced roasted cauliflower and broccoli, tomato coulis.

(4) V, G

## Desserts

white chocolate crème brûlée, passion fruit caviar, ginger shortbread. (1,5,6)

Sticky figgy pudding, chocolate sauce, caramelized chestnuts. (5, 11) G

Mulled wine apple and pear pie, gooseberry ice cream. (5, 6) G

Selection of British cheeses, homemade onion chutney, apple, crackers. (1, 5)

Tea, Coffee and Petit Fours

### ALLERGEN KEY

1 = Gluten | 2 = Soya | 3 = Lupin | 4 = Celery | 5 = Milk | 6 = Eggs | 7 = Sulphur Dioxide | 8 = Mustard  
9 = Sesame | 10 = Peanuts | 11 = Nuts | 12 = Crustaceans | 13 = Fish | 14 = Molluscs

V = VEGAN FREE | G = GLUTEN FREE