



CHRISTMAS DAY LUNCHEON

Friday 25th December 2020

Four courses - £75 per guest

Cinnamon crispy duck and pomegranate salad with spiced clementine dressing

Lobster and Cornish crab salad with horseradish dressing

Tiger prawn cocktail with ginger lemon mayonnaise

Roasted Asparagus with green chilli and lime emulsion v

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Laurent-Perrier and cranberry sorbet v

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Black Norfolk roast turkey, Mānuka honey-glazed Brussels sprouts and parsnips, pancetta-wrapped wild boar and apple sausages, roast potatoes, lemon, shallot and thyme stuffing, all served with our turkey reduction

Parmesan and herb-crustured rack of lamb with rosemary dauphinoise and clementine-roasted heritage carrots, served with a Barolo red wine and shallot sauce

Amalfi lemon-marinated langoustine risotto with mint and kale

Wild mushroom and cinnamon ricotta ravioli with chestnut and thyme emulsion v

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Nutmeg brûlée, cinnamon cacao, almond ice cream and mascarpone Courvoisier crème v

White chocolate mousse and hazelnut sponge with blood orange compote

Colston Bassett Stilton and Barber's Vintage Cheddar with mulled pears and pickled walnuts v

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage.
A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT. v Suitable for vegetarians.