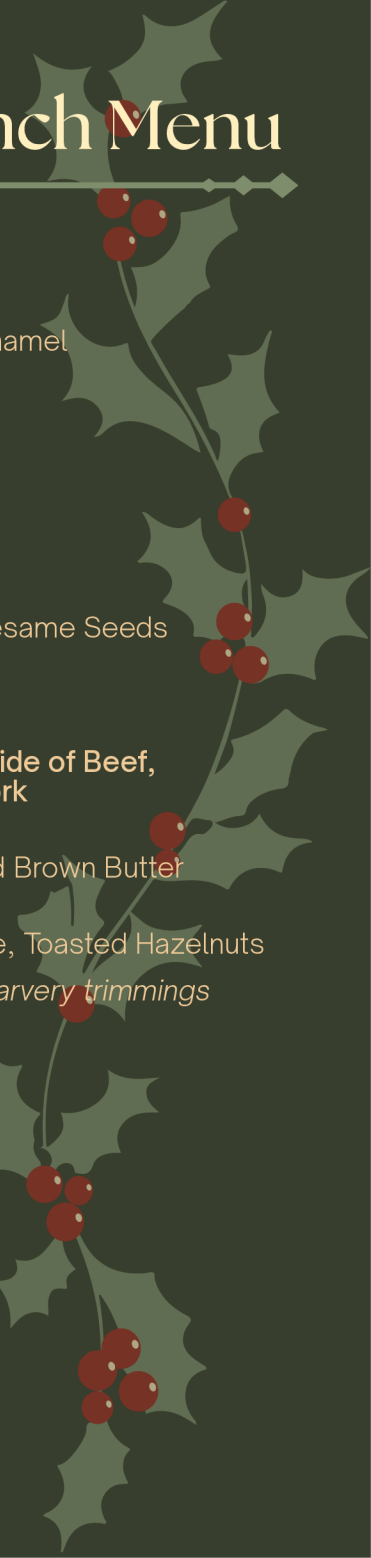


Christmas Day Lunch Menu



Arrival Drink & Canapés

(MV) Roasted Chestnut Velouté

Brioche Crostini topped with Parmesan Béchamel and Pancetta Crumb

Pressed Pork Belly

Black Pudding Bonbon, Sour Apple Purée, Pork Farina, Calvados Sauce

Smoked Salmon & Prawn Tian

Avocado, Fennel, Caviar, Rye Crisps

(V) Miso-Glazed Aubergine Filo Basket

Pickled Vegetables, Soy & Ginger Sauce, Sesame Seeds

From the Carvery

Roast Pembrokeshire Turkey, Roast Silverside of Beef, Honey Glazed Roast Ham, Roast Loin of Pork

Oven-Roasted Halibut

Cauliflower, Sprouts & Capers Fricassée and Brown Butter

(Vg) Wild Mushroom & Truffle Tart

Roasted Heritage Baby Carrots, Carrot Purée, Toasted Hazelnuts

All of the above are served with traditional carvery trimmings

Traditional Christmas Pudding

Brandy Sauce, Poached Plums & Cherries

Chocolate Orange Tart

Orange Gel, Crème Fraiche, Gold Dust

Spiced Berries & Champagne Pavlova

Raspberry Cream, White Chocolate Snow

Trio of Citrus Sorbets

Blood Orange Gel, Grapefruit Segments, Lime Syrup and Toasted Oats

Followed by Tea, Coffee and Petit Fours