

CHRISTMAS DAY LUNCH

Seven courses

CANAPÉS

STILTON, CRANBERRY, PISTACHIO
CITRUS CURED DUCK, SPICED ORANGE
MAPLE GLAZED SMOKED SALMON, BLINI, CRÈME FRAICHE

SOUP

CAULIFLOWER AND TOASTED CHESTNUT SOUP
Crispy maple bacon

STARTERS

LOBSTER AND CRAYFISH COCKTAIL
Traditional accompaniments
H FOREMAN IRISH AND SCOTTISH SMOKED SALMON
Traditional accompaniments
GAME PATE EN CROÛTE
Plum and ginger chutney
CRISPY BARON BIGOD
Heritage beetroot, fig, toasted chestnuts, winter truffle

MAINS

ROASTED BLACK LEG TURKEY AND STUDED HAM
Goose fat potatoes, honey glazed carrots and parsnips, cranberry sauce, turkey gravy
GRILLED DOVER SOLE
New potatoes, wilted spinach, hollandaise sauce
BEEF WELLINGTON
Roasted shallot purée, mashed potato, honey glazed carrots and parsnips, Madeira jus
BEET WELLINGTON
Roasted shallot purée, mashed potato, honey glazed carrots and parsnips, onion jus

PALATE CLEANSER

CHAMPAGNE SORBET

DESSERTS

TRADITIONAL CHRISTMAS PUDDING
Flambéed at the table with brandy sauce
WINTER SHERRY BERRY TRIFLE
CHOCOLATE AND PRALINE BÛCHE DE NOËL
A SELECTION OF BRITISH CHEESES

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TEA, COFFEE & PETITS FOURS
Mince pies, clementine Jaffa Cake, macarons