



CHRISTMAS DAY LUNCH 2018

£125 PER PERSON

CHAMPAGNE AND CANAPÉS

STARTERS

LEEK AND WILD MUSHROOM SOUP WITH THYME GLAZE $$\operatorname{\textsc{OR}}$$

CARPACCIO OF SCOTTISH VENISON WITH ROASTED FIGS AND BALSAMIC REDUCTION

OR

FORMAN'S SMOKED SALMON, LEMON CREAM, CRISPY CAPERS AND CAVIAR $$\operatorname{\textsc{OR}}$$

QUINOA AND GOAT'S CHEESE SALAD, AVOCADO, PICKLED BEETROOT

MAIN COURSES

TRADITIONAL MAPLE ROASTED NORFOLK TURKEY WITH CHESTNUT STUFFING, ROAST POTATOES, RED CABBAGE, BRUSSELS SPROUTS AND CHIPOLATAS

OR

FILLET OF BEEF WITH SEARED FOIE GRAS, FONDANT POTATO, BABY CARROTS, MADEIRA JUS

OR

PAN FRIED HALIBUT WITH CHAMPAGNE CREAM SAUCE, STEAMED SPINACH, VINE TOMATOES, CRISPY KALE

OR

PUMPKIN RAVIOLI WITH ROASTED CHESTNUTS, GARLIC AND CHILLI BUTTER, PARMESAN SHAVINGS

DESSERTS

TRADITIONAL CHRISTMAS PUDDING WITH BRANDY SAUCE

WALNUT AND PEAR CHEESE CAKE WITH GINGER SAUCE
OR
WHITE CHOCOLATE MILLE FEUILLE WITH DARK CHOCOLATE BROWNIE
OR

MINT PANNA COTTA WITH WINTER BERRIES

TRUFFLE STUFFED SOMERSET BRIE
SERVED WITH A GLASS OF BURMESTER VINTAGE PORT OR SCOTCH WHISKY

COFFEE AND PETITS FOURS

THE MONTAGUE ON THE GARDENS

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