

CHRISTMAS DAY LUNCHEON

Tuesday 25th December 2018

Four courses - £75 per person

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

Warm truffled wild mushroom and baby spinach bruschetta

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Laurent-Perrier and cranberry sorbet

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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-crusted 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

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

White chocolate mousse and hazelnut sponge with blood orange compote

Colston Bassett stilton and Barber's Vintage cheddar with mulled pears and pickled walnuts