

CHRISTMAS LUNCH

Available 24th – 25th December 2025

Please select one starter, one main course
and one dessert option.

AMUSE BOUCHE

Mushroom rose cookie

TO START

Pan-seared scallops with fregola, crispy bacon & baked potato foam

Marinated asparagus, brie, leek tomato fondue, citrus puree (v)

Smoked duck & beetroot salad, clementine dressing

PALATE CLEANSER

Strawberry sorbet with champagne & mint jelly

MAIN COURSE

Patagonian toothfish with Swiss chard & prawn cannelloni, lemon sauce

Black Norfolk roast turkey with shallot and thyme stuffing, honey-glazed Brussels sprout,
parsnip Pavé wild boar sausage, roast potatoes, turkey jus

Dry-aged sirloin with morels and asparagus, potato mousseline, sauce Bordelaise

Pumpkin lasagne, gorgonzola foam, pumpkin seeds

DESSERTS

Baked blackberry and vanilla cheesecake with raspberry sorbet (v)

Chocolate fondant with salted caramel mousse

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

