

# Christmas Day Lunch

£145 per adult, £75 per child age 5 to 12, £30 per child age 2 to 4

## Starters

LOBSTER BISQUE (GFO)

Lobster Meat, Salted Croute, Gruyère Cheese

BEETROOT CURED LOCK DUART SALMON (GF, DF)

Scorched Oranges, Avocado Mousse, Salmon Roe, Bronze Fennel, Gin Gel

VEGAN BURRATA (VG)

Heirloom Tomatoes, Balsamic Pearls, Basil Cress

PIGEON & DUCK FOIE GRAS TERRINE (GFO)

Amarena Cherries. Toasted Brioche, Glazed Fig

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## Mains

SUFFOLK BRONZE TURKEY (GFO, DF)

Duck Fat Roast Potato, Roast Parsnips & Carrots, Apricot Stuffing, Brussels Sprouts, Turkey Jus

PAN ROAST COD SUPREME (GF)

Creamy Buttered Potato, Lobster & Prawn Bisque, Lyme Bay Clams, Braised Fennel, Bronze Fennel

BUTTERNUT SQUASH WELLINGTON (VG)

Fondant Potato, Roast Parsnips & Carrots, Brussels Sprouts, Chive Beurre Blanc

HARTLEY WINTNEY TRUFFLE DUSTED BEEF FILLET (GFO)

Creamy Buttered Potato Mash, Yorkshire Pudding, Wholegrain Mustard Shallots, Tender stem Broccoli, Jus

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## Desserts

CHRISTMAS PUDDING (GF)

Brandy Sauce

CLEMENTINE MASCARPONE CHEESECAKE

Biscotti Base, Shortbread Crumb, Limoncello Sorbet

REGIONAL CHEESE SELECTION (GFO)

Carrot & Apricot Chutney, Peters Yard Sourdough Crackers

CHOCOLATE HAZELNUT YULE LOG (VG)

Raspberry Ganash, Chocolate Leaf

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V = Vegetarian | VG = Vegan | GF = Gluten Free | DFO = Dairy free option available | GFO = Gluten Free option available | N = Contains Nuts

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