



CHRISTMAS DAY LUNCH MENU

Chef's Canapé Selection

STARTERS

Lobster & Crayfish Cocktail

Cocktail Sauce, Avocado Salsa, Baby Gem, Pink Grapefruit

Duck Parfait

Brioche Soldiers, Clementine Gel, Truffle & Frisée Salad

Cured Salmon Pastrami

Treacle Loaf, Celeriac Remoulade, Caper-Raisin Purée

Winter Squash Velouté ve

Whipped Feta Cheese, Crispy Sage, Focaccia

MAINS

Martha's Beef Wellington

Rolled in Golden Puff Pastry

Norfolk Turkey

Roasted Crown, Leg Meat Farce, Pigs in Blankets, Duck Fat Roast Potatoes,
Turkey Gravy

Prime Beef Fillet

Forest Mushroom Duxelle, Duck Fat Roast Potatoes, Red Wine Jus

Roast Butternut Squash ve

Wild Mushroom Stuffing, Roast Potatoes, Vegan Gravy

Avington Trout

Scallop & Caviar Mousse, Champagne Sauce, Potato Fondant

All Served with Brussels Sprouts & Glazed Root Vegetable

DESSERTS

Christmas Pudding

Brandy Flambé, Brandy Cream

Chocolate Tart

Crème Fraîche Ice Cream, Black Cherry, Gold Leaf

Rum & Ginger Pannacotta ve

Local Roasted Fig, Candied Walnut

British Cheese Selection

Truffle Honey, Quince Jelly, Crackers