

# Sample Christmas Eve Lunch Menu

Monday 24<sup>th</sup> December

3 courses £45 per person

Lunch 12-2.30pm

Smoked leek & potato soup

Butternut squash risotto | chestnut | crème fraiche

Duck liver parfait | spiced orange jam | hazelnut brioche

Red mullet | cauliflower | monks beard | bouillabaisse

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Roast turkey | caramelised parsnip | sprouts | roscoff onion

Cod | yeast puree | salsify | haricot bean & chicken cassoulet

Black truffle dumplings | turnip puree | golden turnips | kale

Beef Wellington | baby carrots | thyme infused mash | Madeira jus

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Chocolate | passion fruit | burnt meringue

Clementine | dehydrated sponge | yoghurt sorbet

Mulled wine fruit | vanilla panna cotta

White chocolate cheesecake | cranberries | pistachio

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*In order to provide the best service, please let us know of any dietary requirements you may have.*

We kindly request that you keep to the table time reserved. This menu should be used as an example, as occasionally dishes and ingredients may vary. A discretionary 12.5% service charge is added to your final bill. We are committed to the Code of Best Practice on Service Charges and they are shared among employees.