

CHRISTMAS DAY LUNCHEON £89 per person

CANAPES AND RECEPTION DRINK

PRE- STARTER

Jerusalem Artichoke and Truffle Soup.

STARTERS

Cured Salmon

Oatcake tuile, prawns, brandied Marie-Rose sauce.

Chicory and Poached Pear Tart

Candied walnuts, crispy blue cheese.

Pan Seared Wood Pigeon Breast

Beetroot compote, pickled wild mushrooms, watercress, balsamic pearls.

MAINS

West Country Roast Crown of Turkey

Pancetta, cranberry and chestnut stuffing, turkey veloute, roasted potatoes.

Roasted Sweet Potato and Chestnut wellington

Pine nuts, spinach, herb burrata

Pan Seared Turbot

White crab meat, Champagne butter sauce, new potatoes, girolles mushrooms.

All served with steamed local vegetables

DESSERTS

Christmas Pudding

Brandy cream sauce, Rodda's clotted cream.

Chocolate Terrine

Hazel nuts, chocolate mousse, pistachio ice cream.

Limoncello Cheesecake

Italian meringue, popping candy.

COFFEE AND MINCE PIES