

# Christmas Eve Lunch

Sunday 24<sup>th</sup> December

Lunch bookings 12.30pm, 1.00pm and 1.30pm arrival

White onion and smoked ham soup

Warm Green egg smoked mackerel, beetroot, horseradish crème fraîche and chives

Potted shrimps with fennel and lime salad

Balmoral venison carpaccio, pickled red currants, Savoy cabbage and crisp garlic

Pickled pears with roast radicchio, candied hazelnuts and shaved Berkswell cheese

Roast halibut, roast cauliflower, crisp Jerusalem artichoke and shellfish bisque

Simply grilled Cornish white fish, winter greens and creamed or new potatoes

Shallot and chestnut tatin with sour cream and thyme

Cotswold white chicken breast roasted on the bone with roast parsnips and champ potato, bread sauce and onion gravy

Overnight Green Egg roasted Blythburgh pork belly, roast sweet potato with chilli and maple and Cima di Rapa

Roast Sirloin of Angus beef, Yorkshire pudding, fresh horseradish, duck fat roast potatoes & seasonal vegetables

Clementine soufflé with white chocolate ice cream

Glazed cinnamon rice pudding with plum jam

Josper roast pineapple, rum and raisin sauce and coconut ice cream

Espresso pot with toffee sauce, whipped cream and hazelnut shortbread

Homemade ice creams and sorbet selection

Artisan cheese selection with homemade biscuits

Coffee or tea with homemade chocolates

**£40.00 per person**

**Children** £20.00 for a smaller portion of the menu and simpler dishes will be available

**Full payment for each adult is required on booking**

**Payments** are non-refundable unless we are able to resell the space

**Please be aware that dishes on our advertised menus are subject to availability**

**GIFT VOUCHERS – Give a tasty treat this Christmas.**

**Available from £10 and multiples thereof..**