



## CHRISTMAS DAY LUNCH CELEBRATION

Merry Christmas! Enjoy a welcome glass of Champagne and Chefs Amuse Bouche

### TO START

Pan fried goose liver | *clementine, pain d'épice, spicy Jerez sauce*

Mackerel | *anchovy vinaigrette, cucumber, fennel emulsion*

Goats cheese | *hazelnut, char grilled baby gem, curd*

### TO FOLLOW

Roast turkey | *stuffing, sage onions, red cabbage, pancetta, turkey jus*

Pan fried brill | *scallops, cauliflower couscous, vermouth sauce*

Wild mushroom risotto | *truffle, Parmesan tuille, tarragon foam*

### TO FINISH

Christmas pudding | *brandy anglaise, clotted cream ice cream*

Hot brown sugar sponge | *crème mousseline, coffee mousse, white coffee ice cream*

Dark chocolate delice | *honeycombe, vanilla ice cream*

£85 per person

**Allergy Information:** Please let our team know in case of any allergy or dietary requirements. We will be happy to help and advice.