



CHRISTMAS DAY LUNCH

Champagne and canapés

AMUSE BOUCHE

Celeriac velouté

Winter chestnut, fennel and chive oil

TO START

Smoked salmon and lobster ballotine

Baby leaves, white balsamic emulsion

Chargrilled globe artichoke

Mushroom ketchup, white balsamic poached white grapes, watercress leaves

TO FOLLOW

Roasted bronze turkey

Bacon-wrapped chipolatas, cranberry sauce, and chestnut stuffing

Surrey beef fillet

Glazed salsify, carrot purée, butter fondant potato, red wine jus

Seared black bream

Banana shallot, roasted butternut squash, Delmonico potato, Madeira and rosemary
jus

Caramelised red onion and shallot tart

Roasted salsify, basil and watercress purée creamed swede

All main courses are served with seasonal vegetables

*Hand*PICKED
HOTELS

This is a sample menu. Dishes and prices correct at time of publishing.

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients.

If more information about allergens is required, please ask a member of the team.



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TO CLEANSE

Champagne sorbet

TO FINISH

Traditional plum pudding

Brandy sauce, cherry compote, vanilla ice cream

Chocolate sachertorte

Orange and pecan ice cream

CHEESE

English cheese board

Quince paste, honey and onion bread

COFFEE

Coffee and petits fours

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