



CHRISTMAS DAY LUNCH

CHEF'S SNACKS

Brioche

Estate cultured butter

Tomato and roasted red pepper velouté

Red pepper jam, sour cream

STARTERS

Three Wrens cured chalk stream trout

Devon crab, dill emulsion, rye cracker

Smoked duck breast

Duck liver pâté, cherry, gingerbread crisp

Cauliflower cheese tart

Granny Smith apple, truffle, cream sauce (ve)

MAINS

Roasted Cheshire turkey

Rolled leg, stuffing, pig in blankets, fondant potato, seasonal vegetables, gravy

Scottish salmon en croute

Fondant potato, seasonal vegetables, herb cream sauce

Wild mushroom and spinach pithivier

Fondant potato, seasonal vegetables, gravy (ve)

*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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PRE - DESSERT

Orange sorbet

Chocolate foam

DESSERTS

Rookery Hall's Christmas pudding

Brandy sauce, red currants

"Trifle" gateaux

Vanilla cream, fruit purée

Dark chocolate namelaka

Cherries, miso ice cream, wafer (ve)

COFFEE

Tea, coffee & Chef's fudge

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