

FESTIVE HOLIDAY SEASON

LUNCH ~ DINNER

38 PER PERSON

STARTERS

DUCK PARFAIT, ORANGE AND PORT JELLY, STICKY DATE CHUTNEY

TOASTED BRIOCHE

SLOW ROASTED BUTTERNUT SQUASH SOUP, TRUFFLE

TRIO OF GORDON'S PINK GIN CURED SALMON, ROULADE, HOT SMOKED
SALMON, CAPER BERRIES, GARLIC, LEMON GIN DRESSING

FIG PEAR AND BLUE CHEESE TARTLET BALSAMIC, SHALLOT AND WALNUT
SALAD, MULLED WINE REDUCTION DRESSING

MAINS

ROASTED APPLIEDORE KENT TURKEY, GOOSE FAST ROAST POTATOES, HONEY
GLAZED PARSNIPS & CARROTS, SPROUTS, CUMBERLAND PIGS IN BLANKETS

POACHED MONKFISH & SMOKED MACKEREL DUMPLING IN A BROTH OF LEEK
SWEETCORN AND RED PEPPER

PAN ROASTED DUCK BREAST, SHREDDED SPROUTS, HONEY ROASTED CARROT,
CHESTNUT AND BACON, BLACK CHERRY, BRANDY SAUCE

BRAISED BARNSLEY LAMB SHANK MADEIRA, CREAMY MASH, WILTED GREENS
MADEIRA ONION GRAVY

KING OYSTER MUSHROOM, BABY ONION, THYME CASSEROLE, BUTTERED
MASH, WILTED GREENS

DESSERTS

CHRISTMAS PUDDING, BUTTERSCOTCH SAUCE

RASPBERRY & ORGANIC WHITE CHOCOLATE CHEESECAKE MULLED BERRY
COMPOTE, RASPBERRY SORBET

TRIPLE GLAZED CITRUS LEMON TART, CHANTILLY CREAM

SELECTION OF CHEESES, APPLE WALNUT & CRANBERRY CHUTNEY, OAK CAKES