

## Christmas Day Lunch

### ~Starter~

(V) Parsnip, Apple and Ginger Soup

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Duck, Apricot, Red Pepper and Brandy Parfait  
set on Toasted Brioche with a Red Onion and Apple Chutney

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Shredded Smoked Salmon, Crab and Prawn in a light Cream Cheese dressing served with  
Dill, Rocket and Ciabatta Bread

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(V) Avocado Gazpacho Mousse set on a Light Salad Leaf

### ~Main Course~

Grilled Sea Bass with a Ginger and Spring Onion Crust  
served with Orange Butter

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Traditional Roast Turkey Breast  
with Sage, Onion and Cranberry Stuffing, Chipolata and Bacon Rolls and Roast Jus

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Prime Sirloin Steak topped with Quenelle of Pate  
set on a Bread Crouton served with a Mushroom and Rich Port Sauce  
(Served Medium)

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Pheasant Supreme centred with a Orange Duck Farce and presented on an Apple and  
Celeriac Stack served with a Pine Nut Red Wine Jus

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(V) Roast Vegetable, Gruyere Cheese and Cranberry Filo Parcel  
served with a Green Peppercorn Cream Sauce

All Served with a Selection of Seasonal Vegetables and Potatoes

### ~Dessert~

Traditional Christmas Pudding with Brandy Sauce

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Chocolate Mint Crunch Cheesecake topped with Fresh Cream and Fruit

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Clementine Posset with a Plum and Blackberry Compote and Pecan and Chocolate  
Shortbreads

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Selection of Cheese and Biscuits

### ~Coffee~

Freshly ground Coffee with Mints

£84.00 per person