

# Christmas Day Lunch

## CANAPES

Smoked salmon mousse blini, Roasted butternut squash arancini, Ham hock & sweet apple chutney, Heritage tomato bruschetta

## STARTERS

Hot smoked salmon, yuzu cucumber, dill emulsion, keta

Jerusalem artichoke soup, caramelised pear & walnuts (VE, GF)

Duck & port parfait, toasted brioche, onion marmalade

Handpicked crab, dill & lemon crème fraiche, avocado puree, radish, apple

## MAINS

(All served with family style seasonal vegetables)

Roast turkey, pigs in blankets, thyme & bacon stuffing, honey roasted carrots & parsnips, seasonal greens, herb roasted potatoes and rich home-made gravy (GFO)

Slow roasted shin of beef, pomme puree, cavallo nero, pan jus

Pan fried brill, sauteed new potatoes, sea vegetables, mussel velouté

Roasted butternut squash, feta & spinach wellington, maple roasted carrots & parsnips, seasonal greens, herb roasted potatoes

## AFTERS

Christmas pudding, whipped brandy butter, red currants

Chocolate orange cremieux, charred orange, chocolate crum, blood orange sorbet

Green apple cheesecake, pickled blackberries, blackberry sorbet

Classic lemon meringue tart

## CHEESE

New Forest cheese, celery, grapes, quincejelly, crackers

£95 PER GROWN-UP

£50 PER LITTLE ONE UNDER 12

(V) vegetarian | (VE) vegan | (GF) gluten-free  
(VGO) vegetarian option | (VEO) vegan option  
(GFO) gluten-free option

If you are concerned about any food allergies or dietary requirements please speak to a member of the team who would be happy to assist. Please note a discretionary optional 10% service charge will be added to your final bill.

