

CHRISTMAS DAY LUNCH MENU



A LA Russe 5 COURSES - £98

Amuse-bouche selection on arrival followed by choice of:

*Wild mushroom & tarragon soup
truffled croutons*

*Grilled goat's cheese salad
glazed chestnuts, balsamic beetroot & Morello cherry compote*

*Smoked salmon & crab parcel with avocado mousse
crab claw meat with dill, caper & lemon wrapped in smoked salmon,
avocado mousse & lemon dressing*

*Wild boar & apple terrine with Scotch quail egg
spiced apple chutney, toasted baguette*

*Pulled duck & sweet potato croquettes
cranberry, ginger & lemongrass dressing & spring onions*

Roast breast of turkey

*bacon & onion stuffing/ chipolata / crushed cranberry sauce/ caramelized shallot & red
wine jus*

Fillet steak on garlic Portobello mushroom

green peppercorn & Cognac sauce

Slow roasted lamb shank Bordelaise

red wine, rosemary, shallot & cracked pepper jus

Supreme of halibut

scallops in a rich prawn & lobster bisque, keta caviar & chives

Mixed mushroom Bourguignon, aubergine gratin, braised rice

garlic crouton & fresh herbs persillade

all served with a selection of fresh market vegetables and roast potatoes



Christmas pudding with brandy sauce or our Christmas day dessert selection



Mince pies, Coffee or Tea



a discretionary 12% gratuity will be added to your final bill

Please inform us of any allergies or special dietary requirements

All our dishes are cooked in our kitchen, where nuts, gluten & other allergens are present, therefore we cannot guarantee that the food is completely free from their traces.