

# CHRISTMAS DAY LUNCH MENU

A LA Russe - 5 COURSES - £90

*Amuse-bouche selection on arrival followed by choice of:*

*Cream of porcine mushroom soup  
truffle cream & chives*

*Grilled goat's cheese salad  
figs, honey walnuts, Morello cherry compote*

*Smoked salmon paupiette with crayfish, cream cheese & avocado  
capers, rye crouton, dill, Muscat & lemon jelly*

*Duck three ways served with brioche toast & chutney  
duck & cranberry terrine / smoked duck, beetroot & Roquefort / smooth duck & Cognac pate*

*Crab & lobster croquettes  
chilli jam, Aioli, lemon*

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*Roast breast of turkey*

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

*Fillet steak & garlic-roasted Portobello mushroom  
green peppercorn & Cognac sauce*

*Rabbit a la Dijonnaise*

*slowly cooked with white wine, tarragon, wild mushrooms & hint of Dijon*

*Halibut supreme with crème of artichokes*

*Melba toast & trout keta caviar*

*Butternut squash & sage ravioli*

*with garlic shimiji mushrooms, hazelnuts & Comte shavings*

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

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*Christmas pudding with brandy sauce or our Christmas day dessert selection*

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*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.