



CHRISTMAS DAY LUNCH MENU

WELCOME DRINK

AMUSE BOUCHE

STARTERS

Grilled spiced paneer and haloumi, heritage tomato, capers and scallions, cilantro vinaigrette, plum achar.
(V)

Or

Pan-seared seabass, radish, royal russet and watercress, lemon and turmeric butter, salsa verde.

Or

French trimmed lamb chops, spiced butternut squash and mangetout, wasabi yoghurt, micro greens.

PALATE CLEANSER (Lemoncello sorbet)

MAINS

Turkey escalopes, wilted garlic spinach, cumin fondant potato, cranberry jus.

Or

Tandoor cooked Cotswolds white chicken, wild mushroom and truffle oil infused kedgeree, mooli relish and makhni sauce.

Or.

Braised Welsh lamb shank, mint cous cous gateaux, root vegetables, roganjosh jus.

Or

Wild mushroom and lentils risotto, parmesan shavings and truffle oil. (V)

PRE-DESSERT

DESSERT

Christmas pudding with brandy sauce.

Or

Apple brulee with cardamom shortbread.

TEA/COFFEE WITH PETIT FOUR

£58 Per Person (Bookings only).