



# CHRISTMAS DAY

## LUNCH MENU

Welcome drink



Amuse Bouche



Choice of Starters

Vegetable parcel, curried white peas, tamarind, pomegranate (VE)

Grilled spiced paneer and haloumi, heritage tomato, capers and scallions, cilantro, plum achar (D)

Spiced pan-seared seabass, radish, royal russet and watercress, salsa verde

French trimmed lamb cutlets, spiced butternut squash and mangetout, wasabi yoghurt, micro (D)

greens



Sorbet



Choice of Mains

Spiced turkey escalope, wilted garlic spinach, cumin scented fondant potato, cranberry jus

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

Spiced lamb shank, mint couscous gateaux, root vegetables, roganjosh jus

Spiced wild mushroom and lentils risotto, parmesan shavings and truffle oil (G)(V) – can be vegan



Choice of Dessert

Christmas pudding, mixed berry fool, brandy sauce (G)(D)

Or

Chai brulee, blue berries compote, cardamom shortbread (D)

Or

Poached spiced pineapple, coconut sorbet, passionfruit salsa



Tea/coffee with petit fours



**£50 Per Person (Bookings only)**

Wine pairing available for an additional £25 per person