

CHRISTMAS DAY LUNCHEON

25th December 2024

STARTERS

A selection of sushi with wasabi, pickled ginger and soy sauce
Smoked Scottish salmon with traditional garnishes
Classic dill gravlax
Beetroot gravlax
Prawn cocktail
Fruits de Mer to include
Dressed Cornish crab, lobster, mussels, crevettes, langoustines
Rare seared tuna, sweet soy sauce, bok choy, baby corn and black sesame seeds
Grilled vegetables, aged balsamic vinegar (vg)
Salt baked red and golden beetroot, baby chard, toasted pine nuts (vg)
Jerusalem artichoke soup
Oscietra caviar, blinis, soured cream

SALADS

Caesar salad station
Bocconcini with baby tomatoes and basil, aged balsamic vinegar (v)
Grilled tenderstem broccoli, aubergine, pine nuts and pomegranate (vg)
Roasted butternut squash salad with chilli and Portobello mushrooms (vg)
Parma ham, caramelised figs and mixed berries
Mixed leaf salad with radish and balsamic dressing (vg)
Pear salad, Fourme d'Ambert cheese, pickled red onion, rocket and candied walnuts (v)
Asian style crispy beef salad

FESTIVE DESSERTS

Pumpkin and sage tortellini, toasted seeds (vg)
Grilled half-lobster, tarragon butter
Pan seared wild seabass, salsa verde
Spiced lentils and butternut squash, vegan feta & coriander, saffron couscous (vg)
Roasted bronze turkey, traditional stuffing (carved)
Orange clove and honey glazed gammon, Cumberland sauce (carved)
Roasted fillet of dry aged beef, red wine sauce (carved)
Herb crusted rack of Cumbrian lamb, rosemary sauce (carved)
Wild mushrooms 'en croute' truffle sauce (carved) (vg)

CHRISTMAS DAY BUFFET LUNCH MENU

SIDES

Roasted potatoes
Yorkshire puddings
Gratin potato
Roasted root vegetables with honey & thyme
Brussel sprouts
Green beans with shallots
Slow cooked red cabbage
Pigs in blankets
Chestnuts
Bread sauce
Cranberry sauce
Turkey sauce



DESSERTS

Warm Christmas pudding, brandy sauce
Steamed lemon sponge, chocolate & Grand Marnier sauce
Chocolate Yule log
Mini mince pies
Duo of Valrhona chocolate
Macaroon selection
Mandarin cheesecake
Exotic fruit salad
Chestnut 'Mont Blanc'
Rose Champagne, pistachio & blackcurrant trifle
Almond and cinnamon financier
Chocolate & baileys mousse
Gingerbread & orange crème brûlée
Red berry Eton mess
Classic tiramisu
Assorted fruit tartlets
Cranberry Bakewell
Chocolate profiterole, Vanilla cream
British Artisan cheese, quince jelly & pear chutney



All menu items subject to change at short notice in case of non-availability of product

All prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill.

BUFFET LUNCH

1.00pm - 3.30pm

£375 including Rosé Champagne