

# 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 MAINS

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'  
Rosé 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