Christmas Day Luncheon

IN THE WINTER GARDEN RESTAURANT

25th December 2026 | 1:00pm - 3:30pm

Including free flowing Perrier Jouët Blason Rosé

Starters

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

Salads

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

Festive Mains

Pumpkin & sage tortellini, herb oil, toasted seeds (vg)
Grilled half-lobster, tarragon butter
Pan-seared wild sea bass, baby spinach, carrot, ginger & lemon grass sauce
Spiced lentils & butternut squash, vegan feta & coriander, saffron couscous (vg)
Roasted bronze turkey, traditional stuffing (carved)
Orange clove & 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' shallot sauce (carved) (vg)

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Sides

Roasted potatoes
Yorkshire puddings
Gratin potato
Roasted root vegetables with honey & thyme
Brussels sprouts
Green beans with shallots
Slow-cooked red cabbage
Pigs in blanket
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 & cinnamon financier
Chocolate & Baileys mousse
Gingerbread & orange crème brulée
Red berry Eton mess
Classic tiramisu
Assorted fruit tartlets
Cranberry Bakewell
Chocolate profiterole, vanilla cream
British Artisan cheese, quince jelly & pear chutney

£450