



Christmas Day Luncheon

STARTER

Caramelised Parsley Root Soup (V,M,G)
parsley oil, rye croutons

Poached Faroe Island Salmon Rillettes (E,G,So,C,F,M,Su)
Dorset crab mayonnaise and bonbon, lightly
smoked caviar, roasted lemon gel, watercress

Brown Sugar Cured Pork Pressing (M,E,Su)
poached quail's egg, sweet pickled girolle mushroom, artichoke purée

MAIN COURSE

Roast Norfolk Bronze Turkey (G,Ce,E,M,Su,N)
fondant potato, Savoy cabbage, honey roast carrot,
maple parsnip, Cumberland pig in blanket, stuffing, cranberry
jelly, classic turkey gravy, brioche sauce

Dry Aged English Heritage Beef Fillet (F,M,N,E,G,Su,Ce)
winter black truffle mash, wild mushroom gratin,
shaved chestnut mushroom

Fillet of Wild Line Caught Turbot (F,M,G,Su,C,Mo)
brown shrimp and mussel chowder, wilted spinach, "spice of angels"

Portobello Wellington (V,M,E,G,Su)
creamed maris piper potato, sauté wild
mushrooms, purple sprouting broccoli

Creamed Brussel sprouts served for your table

DESSERT

Warm Cherry Amaretto Christmas Pudding (M,E,G,N,Su,So)
Madagascan vanilla and French brandy custard

Baked Blonde Chocolate Tarte (M,E,G,So,N)
hazelnut, salted caramel, ice cream

Colston Bassett Stilton (M,E,G,Se,Ce)
soaked in Taylors 10yr old Port, red onion chutney,
membrillo quince paste, Dorset crackers, grapes

Tea, Coffee & Artisan Mince Pies

If you are affected by a food allergy or intolerance, please inform a member of staff who will be happy to assist you with your order and note the following menu content abbreviations for your information:

Ce - celery / C - crustaceans / E - egg / F - fish / G - cereals containing gluten / L - lupin / M - milk / Mo - molluscs / Mu - mustard
N - tree nuts / P - peanuts / Se - sesame / Sh - shellfish / So - soybeans / Su - sulphur dioxide & sulphites / V - vegetarian / PB - plant based

The menu and allergens are subject to change.

