

Christmas Day Lunch 2020

Champagne cocktail and canapés

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Pre-starter of white onion and butternut velouté with sage foam

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Beech chip smoked duck breast, red onion and celeriac remoulade,
candied walnuts, red wine vinaigrette GF

Pan seared Western Isle scallops, cauliflower purée,
pancetta crumb, black pudding, lemon and caper salad

Pea panna cotta, beetroot mousse, goat's cheese, brioche croutons, mustard dressing V

Wood pigeon breast, wild mushrooms, parmentier potatoes,
redcurrant jelly jus, rocket GF

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Lobster, crayfish, crevettes, smoked salmon, prosecco jelly
citrus and almond salad GF

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Butter roasted Norfolk turkey breast, confit leg, thyme bread sauce, duck fat roast
potatoes, roast parsnips, chantenay carrots, brussel sprouts, roast gravy

28 Day aged Fillet of Beef served with parsley mashed potatoes, seasonal vegetables,
crispy onions, bourguignon sauce GF

Herb crusted fillet of hake, tomato and butter bean cassoulet,
pea purée, white wine beurre blanc

Three cheese caramelised onion tart, slow roast tomato, wilted spinach V

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Christmas pudding and brandy sauce V

Sticky toffee pudding, toffee sauce, vanilla ice cream V

Chocolate assiette V

Lemon posset, cranachan crumb, warm madeleine sponge, raspberry syrup V

Red berry parfait, brandy snap, crushed meringue V

Cheese board V

Fruit platter V&GF

Ice cream and sorbets V&GF

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La cafetière coffee and petits fours and mince pies

£105.00

GF Gluten free

some other dishes can be adjusted to be made Gluten free, please ask us for details

V Vegetarian