

CHRISTMAS DAY LUNCH

JERUSALEM ARTICHOKE SOUP (V)

Truffle crème fraîche (397kcal)

MARBLED GAME TERRINE

Spiced fig chutney (395kcal)

WHISKY CURED SALMON

Orange, shallot and watercress salad, served with treacle soda bread (361kcal)

BEETROOT & CREAM CHEESE TERRINE (VGI)

Houmous, pickled red onion, pomegranate and flat bread (448kcal)

GIN & TONIC SORBET (VGI) (46kcal)

ROAST FREE RANGE TURKEY

Served with traditional trimmings (872kcal)

BEEF WELLINGTON

Beef fillet wrapped in mushroom duxelles, spinach, crêpes and golden puff pastry (1,350kcal)

PAN FRIED TURBOT

Potato rosti, baby leeks, avruga caviar and herb veloute (428kcal)

CARAMELISED ONION, SQUASH & SPINACH PITHIVIER (VGI)

Celeriac purée and vegan jus (810kcal)

All mains are served with a selection of roast potatoes, Brussels sprouts with chestnuts, carrots and parsnips (484kcal) (VGI)

WARM STICKY FIGGY PUDDING

Red wine and toffee sauce, vanilla ice cream (597kcal)

POIRE BELLE HÉLÈNE SUNDAE (VGI) (1,254kcal)

TARTE AU CITRON

Raspberry sorbet (989kcal)

ASSIETTE DE FROMAGE

Selection of artisan cheese, served with biscuits, chutney and fruit (606kcal)

CRACKERS, MINCE PIES, CLEMENTINES, TEA & COFFEE (321kcal)

