

# 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 flatbread (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)

