



Christmas Day Lunch

Selection of Canapés

To Start

Chestnut and Cognac Velouté (gf)

Lakeland Game Terrine

Spiced fig jam and toasted brioche

Pan Seared Mackerel Fillet (gf)

Salt Baked Beetroot (v)

Burnt Apple, Burrata Emulsion and Cobnuts

Gin and Tonic Sorbet (gf) (v)

To Follow

Traditional Roast Turkey (gf*)

Duck fat roast potatoes and all the trimmings

Loin of Venison Wellington

Wild mushroom duxelle and juniper port jus

To Finish

Traditional Christmas Pudding (gf*)

Brandy sauce

Black Forrest Cheesecake (gf*) (v)

70% chocolate cremeaux, cherries in Kirsch and mascarpone cream

Baked Alphonso Mango Custard

Pistachio kulfi

(v) - vegetarian (ve) - vegan (other menu items may be vegan adaptable)
(gf) - gluten free (gf*) - gluten free adaptable