

## Christmas Day Lunch Menu

### Starter

Jerusalem Artichoke Soup (v)  
white truffle oil, bread & butter

Salmon Assiette  
home cured salmon, salmon tartar in cone, baby leafs

Duck Liver and Foie Gras Parfait  
toasted brioche, fig compote

Lobster Linguine  
lobster bisque

### Main Course

Poached Duck Egg (v)  
herb gnocchi, wild mushrooms, cress, parsley & garlic sauce

Baked Halibut  
saffron and shellfish cream sauce

Dexter Beef Rib Eye  
Challow Hill 'Wantage' farm beef roasted on the bone

Rack of Lamb  
local free range lamb sourced by our butcher roasted with rosemary and garlic

Traditional Roast Turkey  
breast and stuffing, pigs in blanket, bread sauce

All main courses are served with roast potatoes, seasonal vegetables,  
honey roasted parsnip, Yorkshire pudding and roasting jus.

### Dessert

Christmas Pudding  
homemade brandy custard

Valhrona Chocolate Iced Mousse  
pistachio air sponge, crushed pistachios

Mulled Wine Poached Pear  
almond ice cream, almond biscuit

Mango Cheesecake  
passion fruit sorbet, tuille biscuit, mango compote

£50.00 per adult    £25.00 per child  
'for children 4 and under special dish will be provided free of charge'