

CHRISTMAS DAY LUNCHEON

129.00pp / Children 65.00pp

STARTER

TRUFFLED JERUSELAM ARTICHOKE SOUP

Crispy bacon bits, artisan bread & butter

WHIPPED GOATS CHEESE (V)

Pistachio crumb, pickled blackberries,
baby beet & Feuilles de Brick

CUMIN & TREACLE CURED GRAVLAX

Crispy capers, diced shallot, omega sourdough & lemon

CITRUS GLAZED SMOKED DUCK

Celeriac remoulade, toasted hazelnuts & pear

INTERMEDIATE

MULLED WINE SORBET

MAIN COURSE

ROAST ENGLISH BRONZE TURKEY

Chipolatas wrapped in smoked streaky bacon, root vegetables,
Brussels sprouts & chestnuts, roast potatoes,
homemade apricot & cranberry stuffing, Chef's gravy

HONEY GLAZED SQUASH (V)

Braised malt shallots, lemon thyme pearl barley & crispy sage

ROAST LOIN OF VENISON

Turnip, vanilla, chocolate, wild berries & fondant potato

LINE-CAUGHT SEA BASS

White beans, crispy pancetta, apple, tarragon & sea vegetables

DESSERTS

FOREST PARK CHRSTMAS PUDDING

Brandy sauce & roasted clementine's

BLACK FOREST GATEAU

Kirsch soaked cherries, chocolate tuile & mirror glaze

PANETTONE BREAD & BUTTER PUDDING

Grand Marnier custard

HANDPICKED LOCAL CHEESES

Grapes, fig, quince jelly, candied pecans,
homemade chutney & gourmet crackers

25.00pp Deposit on booking, balance with pre-order 21 days before dining or on booking after December 1st