



## Christmas Day Lunch Menu

### Canapés

#### Starter

Leek terrine

Ragstone goats cheese, heritage beetroots, cob nut, Champagne vinaigrette  
*milk, nuts, sulphite*

Pressed duck liver terrine

Sauternes soaked golden raisins, brioche  
*sulphites, egg, milk, gluten*

#### Fish

King prawn & avocado cocktail

Russian dressing

*sulphites, shellfish, egg, soya*

Jerusalem artichoke salad

Puy lentils, cider reduction, red mustard leaf  
*sulphites, mustard*

#### Main

Root vegetable wellington

pickled woodland mushrooms, potato mousseline, truffle cream  
*gluten, sulphites, milk, egg, nuts, mustard*

Estate fillet of beef

ox cheek Duchess potato, sprout top, black truffle, Madeira sauce  
*egg, milk, sulphite, celery*

Roasted turkey breast, chestnut and orange stuffed leg, roasting juices  
pigs in blankets, bread sauce shaved Brussel sprouts, braised red cabbage,  
swede and carrot puree, roast parsnip, celeriac & cauliflower gratin, roasted potatoes  
*gluten, milk, egg, sulphite, soya, celery, mustard*

#### Pre Dessert

Blood orange & Campari

*sulphite*

#### Dessert

St Emillion au chocolate

Armagnac prune, crème fraîche

*sulphite, milk, gluten, soya, egg*

Christmas plum pudding

brandy custard

*egg, sulphite, gluten, nuts, soya, milk*

Estate cheese

quince jelly, Scottish oat cakes, grapes, fig chutney  
*milk, sulphites*

Tea, coffee & mince pies

*egg, sulphite, gluten, nuts, soya, milk*

An optional 12% service charge will be added to your bill  
Please note that dishes may contain nuts and other allergens and game dishes may contain shot