



Christmas Day Luncheon

Celebrate the magic of Christmas with an indulgent culinary journey crafted by our Executive Chef using the finest seasonal British produce.

Book your Christmas Day lunch for £149 per person.

Optional Wine Pairing - additional £65 per person.

ON ARRIVAL

Receive a glass of Champagne or festive Kir Royale, alongside the following Canapés:

- Truffle Parmesan Tuille
- Duck Liver Parfait with Cumberland Sauce
- Smoked Salmon Blinis with Dill cream

AMUSE-BOUCHE

Cumbrian Onion Soup

Slow-cooked onions, rich beef broth, toasted sourdough & mature Cumbrian Cheddar

STARTERS

Scallops

Pan-seared scallop, cauliflower purée, apple gel and herb oil.

Pressed Confit Duck Terrine

Caramelised onion chutney, Sauternes jelly, toasted brioche and winter leaves.

Burrata & Winter Truffle (V)

Creamy burrata, heritage beetroot, black truffle, candied walnuts, aged balsamic and rocket.





MAIN COURSE

Bronze Free Range Turkey
with traditional bread sauce and cranberry.

Dry Aged Topside of Beef
with Madeira sauce.

Roasted Cod Loin
with Champagne beurre blanc and a lemon & herb crumb.

Wild Mushroom & Root Vegetable Wellington (V)
with a black truffle sauce.

All mains are served with:

Duck fat roast potatoes
Honey glazed carrots
Brussels sprouts with pancetta and chestnuts
Braised red cabbage
Maple glazed parsnips
Pigs in blankets
Sage & apricot stuffing





INTERMEDIATE COURSE

Champagne & Elderflower Sorbet



DESSERT

Chocolate Delice

Valrhona chocolate delice, salted caramel crème, hazelnut praline
and vanilla bean ice cream.

Traditional Christmas Pudding

Christmas pudding, Brandy anglaise, orange confit.

White Chocolate & Clementine Cheesecake

Blood orange sorbet, winter berries, honeycomb.

Cheese Board - £8.00 Supplement

A selection of British cheeses:

Served with artisan crackers, quince paste and fruit loaf.



PETIT FOURS

Served with Tea or Coffee

