

Christmas Day Lunch

25th December 2010

£75.00 per person

to include
Pelorus Sparkling Wine on arrival
followed by Five Course Lunch and Coffee.



Bookings should be for complete tables of 4 to 12 people.
Tables of less than four can be accommodated
on shared tables.

Reservations must be made in advance
accompanied by payment in full.

A pre-order of choices from the menu will be required
by December 1st. Pre-ordering of wine is advisable to
ensure adequate stock and so that bottles can be chilled or
decanted as appropriate.

In the event of a cancellation a refund will only be made
if the table can be relet.

Christmas Day Lunch

Pelorus Sparkling Wine 125ml
Cloudy Bay (New Zealand)

Wild Mushroom Veloute
with White Truffle Foam

Pork Terrine
with Black Pudding Fritter and Raisin Puree

or

Plum Tomato Tart
with Olive Sauce Vierge and Yellison Goat's Cheese

or

Salmon Three-ways Salad
with Baby Herbs, Pickled Beetroot and Crème Fraiche

Breast of Turkey with Thyme Stuffing,
Pigs in Blankets, Fondant Potato and Roasted Roots

or

Rump of Aberdeen Angus Beef
with Dauphinois Puree, Savoy Cabbage,
Glazed Carrots and English Mustard Essence

or

Fillet of Wild Seabass
with Lobster Bisque Risotto, Pak Choi and Tarragon Oil

or

Roast Butternut Squash
with Swaledale Blue Cheese Tortellini, Rocket and Capers

Oldstead Grange Sloe Gin Sorbet

Trio of Black Swan Puddings -
Sticky Christmas Pudding, Walnut & Chocolate Parfait
and Vanilla & Rhubarb Panna Cotta

Tea or Coffee with Homemade Chocolates