

Christmas Lunch Henu

Starters

JERUSALEM ARTICHOKE AND TRUFFLE SOUP sautéed girolle mushrooms (v)

CONFIT DUCK TERRINE mini capers, celeriac remoulade

Hairs

ROAST TURKEY BREAST pig in blanket, cranberry stuffing

ROASTED COD FILLET creamed savoy cabbage and carrots

LENTIL, MUSHROOM AND CHESNUT PIE pastry crust

All served with duck fat roasted potatoes and roasted and steamed market vegetables

Dessents

MANOR BY THE LAKE CHRISTMAS PUDDING brandy crème anglaise

DARK CHOCOLATE AND SPICED RUM TERRINE orange mascarpone cream

Please inform us if you have any special dietary needs or intolerances

