

CHRISTMAS DAY LUNCH 2019

Leek, Saffron and Potato Soup with Parmesan Risotto Balls (v)

Home Smoked Hoi Sin Duck Breast, with an Oriental Noodle Salad
and Pickled Ginger

Mosaic of Seafood wrapped in Smoked Salmon with Soused Vegetable Dressing

Beetroot and Vodka Sorbet with a Brunoise of Gazpacho (v)

Roast Oxfordshire Turkey with Traditional Accompaniments, Winter Vegetable Tian
and Herb Roasted Potatoes

Monkfish wrapped in Parma Ham, with Creamed Cabbage, Crushed Pomme
Nouvelle and Herb Sauce

Twice Baked Broccoli and Stilton Soufflé, Fettuccine, Stuffed Baby Peppers
and Tomato Butter sauce (v)

Traditional Christmas Pudding with Mince Pie and Warm Brandy Anglaise (n)

Selection of Chef's Cheese with Biscuits, Grapes and Red Onion Marmalade

Lemon and Lime Meringue Tartlet with Raspberry Sorbet and Vanilla Cream Syrup

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Coffee and Homemade Chocolate Truffles

£75.00 per person