



# Christmas Day Lunch 2017

## Menu

The Royal Salmon Trio

*John Ross Smoked salmon, Basil and Orange Cured Salmon, Potted Salmon Trout*

or

Charlotte of Ragstone Goat's Cheese (V)

*Red Onion Chutney*



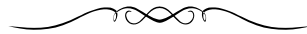
Prawn and Sole Lasagne

*Chive and Lemongrass Butter Sauce*

or

Slow Braised Pheasant Pithivier

*Maderia Jus*



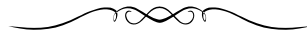
Roast Tournedos of Norfolk Bronze Turkey

*Chestnut and Apricot Stuffing, Bubble and Squeak cake, Butternut Squash Purée,  
Green Vegetable Pearls, Pigs in Blankets, Roast Gravy*

or

Truffle Gnocchi and Deep Fried Duck's Egg (V)

*Asparagus, sun blushed tomatoes, lentils and sherry vinaigrette*



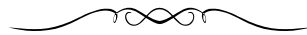
Royal Garden Plum Pudding

*Brandy Sauce*

or

Pistachio Mont Blanc

*Rum Soaked Cherries and Pistachio Meringue*



Coffee and Mince Pies

£125 per person