



**Christmas Day Lunch**  
**Tuesday 25<sup>th</sup> December 2012**

Pancetta wrapped scallops with roasted cauliflower and apple puree, lime butter sauce

Pressed Gravalax of Scottish salmon topped with piquant new potato salad, avruga dressing, sakura cress salad

Home pressed coarse cut parma ham wrapped duck and chorizo terrine served with honey chilli tomato relish

Cream of roasted peppers and cherry vine tomatoes with grana padano and black pepper straws



Roasted breast of Shropshire turkey, thyme roast potatoes, pigs in blankets, traditional stuffing, vegetable panache and traditional gravy

Oven roasted monk fish tail, black olive tapenade, lemony mash and wild rocket salad

Fillet steak of beef on horseradish mash with a rich Madeira jus

Gremolata gratinated asparagus spears served on Tuscany ratatouille



A selection of local Farmhouse cheese with walnut celery, grapes and water biscuit



Steamed Christmas pudding with brandy sauce

Chocolate and cranberry torte with roasted almond flakes and hot chocolate sauce

Pink champagne and cherry mousse cake with wild blue berry jelly



Freshly ground coffee and mince pies

Adults	£50.00
Children (under 12)	£25.00

