

Christmas Brunch

£195 per person

STARTERS

A selection of traditional cured, smoked and seared fish
Sushi selection with wasabi, pickled ginger and soy
Selection of cold cured meats
Jerusalem Artichoke soup

SALADS

A wide range of freshly prepared salads from our classic Caesar salad to our festive salt baked beetroot, caramelised apple and toasted pine nuts.

HOT BREAKFAST BUFFET

All our favourite breakfast items including Maple cured bacon, Eggs Royale, grilled tomatoes, grilled flat mushrooms and Cumberland sausages.

FESTIVE BUFFET

Carved by our team of Chefs

Roasted bronze turkey, traditional pork stuffing
Orange and honey glazed gammon, Cumberland sauce
Roasted sirloin of English dry aged beef, red wine sauce

Accompanied by

Roast potatoes, Gratin potato, Yorkshire puddings
Roasted root vegetables, Brussels sprouts
Green beans with shallots, Slow cooked red cabbage
Pigs in blankets, Chestnuts, Bread, Cranberry & Turkey sauces

DESSERTS

Cheese buffet, Christmas Yule log, Christmas pudding & brandy sauce, Warm mince pies
Cranberry choux bun, Pistachio choux bun, Battenberg cake, Chestnut gateaux
Opera, Passionfruit meringue tart, Winter berry mascarpone cake
Raspberry chocolate rocher

WINES

White wines

Anciens Temp Blanc, 2021, France
Gavi di Gavi La Minaia, Nicola Bergaglio, 2021 Italy

Red Wines

Anciens Temps Rouge, 2021, France
Brouilly, Cave du Château des Loges, 2021, France