



# Christmas Day Brunch

**£275 for adults**

**£225 for children (12 and under)**

Selection of breads & English butter  
A selection of sushi with wasabi, pickled ginger and soy sauce

## **Starters & Seafood**


Smoked Scottish salmon with traditional garnishes  
Classic dill gravlax  
Balik salmon  
South Coast shellfish lobster cocktail and dressed crab  
Crevettes, prawns & crayfish tails, cocktail sauce  
Rare seared tuna with sweet soy sauce, bok choy and baby corn  
Grilled vegetables with aged balsamic vinegar and basil oil (vg)  
Selection of country pâté and terrines  
Jerusalem artichoke soup

## **Salad Bar**

Caesar salad station  
Asparagus salad with quail eggs and Parma ham  
Bocconcini with baby tomatoes and basil, aged balsamic vinegar  
Chargrilled tenderstem broccoli with blue cheese and toasted almonds  
Salt-baked beetroot with caramelised apple and toasted pine nuts  
Roasted butternut squash salad with chilli and  
Portobello mushrooms (Vg)  
Tangy potato and green bean salad with spring onions and  
radish herb dressing (Vg)  
Mixed leaf salad with sundried tomatoes, artichokes and  
balsamic dressing (Vg)  
Poached pear salad with Fourme d'Ambert cheese, pickled red onion,  
rocket and candied walnuts  
Asian-style crispy beef salad

## **Hot Breakfast Selection**

Maple-cured streaky bacon and Cumberland sausages  
Eggs Florentine and Eggs Royale  
Scrambled eggs with grilled tomatoes and flat mushrooms



### Hot Buffet Selection

Fromaggio tortellini with seasonal mushrooms and truffle sauce (V)  
Thai green curry with king prawns and jasmine rice  
Pan-seared lemon sole with vegetable piperade, capers and dill  
Spiced chickpea and sweet potato casserole with wilted spinach and saffron couscous (Vg)

### Festive Buffet

#### *Carved by our Chefs*

Roasted English Turkey Ballotine  
Orange and honey-glazed gammon ham with Cumberland sauce  
Roasted sirloin of English dry-aged beef with red wine sauce

#### Accompanied by

Roasted potatoes, gratin potatoes and Yorkshire puddings  
Roasted root vegetables with honey and thyme  
Brussels sprouts and green beans with shallots  
Slow-cooked red cabbage  
Pigs in blankets and roasted chestnuts  
Bread sauce, cranberry sauce, and turkey jus

### Desserts

Christmas Yule log  
Caramelised white chocolate and spiced religieuse  
Chestnut gâteaux Opéra  
Orange and cranberry trifle  
Classic kugelhopf  
Raspberry chocolate rocher  
Christmas pudding with brandy sauce  
Warm mince pies  
Stollen

### Tea & Coffee with Petit Fours

### Free-flowing Champagne & Wines

Champagne Taittinger Brut NV, France  
Domaine Lafage Les Sardines Chardonnay, France, 2024  
Tinpot Hut Marlborough Sauvignon Blanc, New Zealand, 2024  
Tournée du Sud Pinot Noir, France, 2024  
Borgo Selene Nero d'Avola Nerello Mascalese, Italy, 2023

*Non-alcoholic options are available.*

A discretionary service charge of 12.5% will be added to your bill.