



christmas day lunch menu 2009 - 12 noon for 1.00pm  
£100 per person to include a glass of champagne on arrival  
chef vince purnell



canapés in the bar or the lounge



**char grilled king scallops**

wrapped in pancetta with a jerusalem artichoke puree

**vulcombe goats cheese (v)**

beetroot cubes, orange segments, french beans and walnuts

**chicken liver parfait**

peach chutney, dressed micro herbs and toasted brioche



**mango sorbet**



**roasted organic turkey and goose**

served with apricot & rosemary stuffing balls & bacon wrapped chipolatas

**cornish dover sole**

grilled in lemon butter with cracked black pepper and maldon sea salt

**sweet potato & spinach wellington (v)**

short crust pastry, yarg & chestnut puree with a port and cranberry sauce

**all the above served with a large selection of fresh vegetables**



**christmas pudding**

crème anglaise and brandy cream

**chocolate and hazelnut torte**

and a passion fruit sorbet

**mulled wine jelly**

with orange biscuits and clotted cream



**tea and coffee ad lib in the lounge**

**and please help yourself to fruit, nuts, cake, biscuits and mince pies**

Menu price includes VAT, however service is not included. (v) indicates suitable for vegetarians.  
Nuts and nut derivatives are regularly used in our kitchens.  
To the best of our knowledge all ingredients are GM free

