



**TUDOR**  
FARMHOUSE

## CHRISTMAS DAY LUNCH

### Canapés

Festive Sausage Roll, Homemade Brown Sauce

Prawn Marie Rose Vol-au-Vent

Mini Cheese & Cranberry Scone, Onion Jam **V**

### Starters

Rosary Goats Cheese Mousse, Butternut Squash & Tangerine Mille Feuille **V**

Game Terrine, Pickled Vegetables, Cumberland Sauce, Truffle Mayo, Crisp Bread

Trout Gravadlax, Beetroot, Horseradish Cream, Hazelnuts

### Mains

Roast Turkey, Cranberry & Sage stuffing

Venison Haunch, Buttered Savoy Cabbage, Beetroot Tart Fine, Confit Shoulder, Baby Turnips, Green Peppercorn Sauce

Roasted Salt Cod, Cauliflower, Leek, Chicory, Lobster Bisque

Winter Vegetable Tart, Chestnut & Herb Stuffing **V**

Nut roast, Red Wine & Cranberry Gravy **Vg**

All main courses come with the traditional festive trimmings.

### Desserts

Christmas Pudding, Clementine, Candied Walnuts, Baileys Custard

Mulled Wine Pannacotta, Vanilla Poached Pear, Pain d'Épices Crumb

Chocolate Mousse, Passion Fruit, Almond Brittle **Vg**

Artisan Cheese, Savoury Crackers, Celery, Grapes, Beetroot & Pear Chutney

### Coffee & Petit Fours

Please let us know if you have any allergies or dietary requirements.

All our fish is line caught and in keeping with sustainable fishing guidelines. We have checked with our suppliers and as far as we can tell we serve no genetically modified foods. Service charge is not included.