

Judges Christmas Day Restaurant Luncheon Menu

Canapés

Amuse Bouche

Starters

Whitby Crab

apple, celery, walnut

Jerusalem Artichoke Risotto

black trumpettes, artichoke crisps, winter truffle shavings

Pressed Ham & Guinea Fowl Terrine

foie gras, macerated sultanas, parkin

Intermediate

Champagne Sorbet

Main Courses

Roast Turkey Breast

traditional trimmings, pan juices

Grand Reserve Beef Fillet

pomme purée, Swiss chard, oxtail, girolles

Turbot

bouillabaisse sauce, mussel, fennel, herbs

Ravioli

ricotta & herbs, basil pesto, wild mushrooms

Desserts

Christmas Pudding

brandy sauce, eggnog ice cream

Chocolate Delice

pistachio mousse, passion fruit sorbet

Crème Brûlée

pineapple textures, toasted coconut

Selection of Cheeses

biscuits, chutneys

Coffee and Mince Pies

£125.00 per person

(including Bubbly and Canapés on arrival)

All prices are inclusive of VAT

Major allergens intentionally used as ingredients are:

*celery, cereals containing gluten, crustaceans, eggs, fish, lupin, milk, molluscs, mustard, nuts, peanuts, sesame seeds, soya, sulphur dioxide
Please make your waiter aware of any known allergies or special dietary requirements.*