



Judges Christmas Day Restaurant Luncheon Menu

Canapés

Amuse Bouche frisée

Starters

Smoked Duck Breast

orange, celery, ginger beer

Winter Vegetable Salad

truffle purée miso dressing, garden herbs

Slow-cooked Salmon

crab, herring roe, apple cucumber

Intermediate

Champagne Sorbet

Main Courses

Roast Turkey Breast

traditional trimmings, pan juices

Beef Wellington

pomme purée, glazed carrots, red wine jus

Fillet of Turbot

barbeque leek, celeriac, lovage

“Baked Potato”

sour cream, cheese custard, smoked eel, truffle

Pre-Dessert

Vanilla and Star Anise Spiced Plum

olive oil and pistachio cake, red wine syrup and mint essence, crème patisserie

Desserts

Christmas Pudding

brandy anglaise, nutmeg and eggnog parfait, golden sultana compôte

Chocolate Crémeux

chocolate sponge, cherry textures, pistachio crumb

Apple Tarte Tatin

blackcurrant sorbet, crème fraîche, sorrel

Selection of Cheeses

lavoche, malt loaf, quince, truffle honey grapes

Coffee and Mince Pies

£130.00 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.