

# Festive Brunch

**Christmas Day £235 per person**  
*including a welcome glass of Champagne*

## STARTERS

A selection of traditional cured, smoked and seared fish  
Sushi selection with wasabi, pickled ginger and soy  
Selection of cold cured meats  
Jerusalem Artichoke soup

## SALADS

A wide range of freshly prepared salads from our classic Caesar salad to our festive salt baked beetroot, caramelised apple and toasted pine nuts.

## HOT BREAKFAST BUFFET

All our favourite breakfast items including Maple cured bacon, Eggs Royale, grilled tomatoes, grilled flat mushrooms and Cumberland sausages.

## FESTIVE BUFFET

*Carved by our Chefs*

Roasted bronze turkey, traditional pork stuffing  
Orange and honey glazed gammon, Cumberland sauce  
Roasted sirloin of English dry aged beef, red wine sauce

*Accompanied by*

Roast potatoes, Gratin potato, Yorkshire puddings  
Roasted root vegetables, Brussels sprouts  
Green beans with shallots, Slow cooked red cabbage  
Pigs in blankets, Chestnuts, Bread, Cranberry & Turkey sauces

## DESSERTS

Cheese buffet, Christmas Yule log, Christmas pudding & brandy sauce, Warm mince pies  
Cranberry choux bun, Pistachio choux bun, Battenberg cake, Chestnut gateaux Opera,  
Passionfruit meringue tart, Winter berry mascarpone cake  
Raspberry chocolate rocher

## FREE-FLOWING WINES

*White wines*

Domaine de Peras Sauvignon Blanc, France 2023  
Macon Blanc Village, Louis Jadot, France 2022

*Red Wines*

Alma Mora Reserva Malbec, Argentina 2022  
Domaine de Paras Merlot, France 2022