

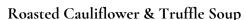


## **CHRISTMAS DAY LUNCH**

Served from 1pm

## Pairing Suggestions

For Measures/Pricing Please See Our Wine List



We Suggest - Bin. 24 Morande Pionero Chardonnay Reserva, Chile

Smoked Salmon - Pickled Vegetables, Dill Cream Cheese We Suggest - Bin. 1 Drappier Carte d'Or Brut Champagne, France

Slow Braised Ox Cheek Arancini - Celeriac and Horseradish Puree

We Suggest - Bin. 51 Castel Firmian Merlot, Italy

Pearl Barley 'Risotto' (v) - Chestnuts, Wild Mushrooms

We Suggest - Bin. 47 Pinot Noir Pays d'Oc, France



**Butter & Thyme Roasted Turkey** - Roast Potatoes, Pigs in Blankets, Sage & Pork Stuffing, Roasted Root Vegetables, Buttered Greens, Gravy

We Suggest - Bin. 48 Fleurie la Madone Beaujolais, France

Pan Fried Halibut - Curried Carrot Puree, Fondant Potato, Buttered Cauliflower, Pickled Grapes

We Suggest - Bin. 26 White Rabbit Riesling, Germany

Braised Featherblade of Beef - Mustard Mash, Crispy Kale, Carrots, Red Wine Jus We Suggest - Bin. 45 Samorens Rouge Cotes du Rhone, France

Salt Baked Celeriac (v) - Beetroot Puree, Spinach Cream

We Suggest - Bin. 21 Featherdrop Sauvignon Blanc, New Zealand



Christmas Pudding - Brandy Sauce

We Suggest - Courvoisier VS (Heated Glass Recommended)

Yorkshire Cheese Board - Crackers, Chutney

We Suggest - Bin. 56 La Fleur d'Or Sauternes

Sticky Toffee Pudding - Butterscotch Sauce

We Suggest - Bin. 59 Taylor's 10 Year Port

Lemon Posset - Raspberry Coulis, Shortbread

We Suggest - -18° Limoncello (Served Straight From Freezer)

