



Christmas Day Lunch

£55.00 per Person | £25.00 Per Child
Includes VAT @ 20%
Lunch Sitting 12:00 till 14:15.

STARTERS

Amuse-bouche (various canapes)
Pumpkin and Roast hazel nut soup
Fruit Platter
Fish Platter
Continental Meat Platter

MAIN COURSE

Traditional roast turkey with chestnut stuffing and cranberry sauce
Roast Gammon with honey, mustard, and cloves
Roast rib of local Oxfordshire beef with horseradish sauce and Yorkshire pudding
Salmon en crouete served with hollandaise sauce
Stuffed roast Aubergine quinoa, with Mediterranean vegetables and melted blue cheese
ALL served with various vegetables and all the trimmings

DESSERTS

Bouche De Noel (chocolate roulade)
Traditional Christmas pudding with brandy sauce and double cream
Black Forest Trifle
Poached Holt Pears wrapped in puff pastry



Tea/Coffee/ Homemade luxury mince pies