

Christmas Day Lunch

Champagne & Canapè Reception

Starters

Winter Vegetable Soup

Served with parsnip crisps

Smoked Salmon, Crab & Avocado

Accompanied by pickled cucumber salad & dressed with lobster oil

Terrine of Confit Duck Leg

Served with celeriac & horse radish Rémoulade and toasted brioche

Assiette of Tropical Fruits

Served with a passion fruit sorbet & citrus syrup

Peppered Beef

Served with warm potato salad and finished with a grain mustard & honey dressing

Mains

A Panache of vegetables will be served with all mains:

Roast Turkey

Served with roast potatoes, chipolata sausages wrapped in bacon, honey roasted carrots & parsnips, sage & onion stuffing and gravy

Pan seared fillet of beef

Served with pressed lyonnaise potatoes & dressed watercress

Troncon of halibut

Served with fondant potato & braised leeks

Roast Partridge

Served with stewed white cabbage, roasted potatoes & shallots

Baked pithiverier

Of field mushroom, stilton, wilted spinach & basil cream sauce

Desserts

Steamed Christmas Pudding

Served with brandy sauce

Drambuie Parfait

Served with langue de chats

Dark Chocolate Fondant

Served with cinnamon ice cream

Panettone & Cointreau Bread & Butter Pudding

Served with custard

Selection of Fine Cheeses

Apple crisp, celery, grapes, chutney and crackers

Tea, Coffee & Miniature Mince Pies

Adult £85.00 (per person)

Child £42.50 (per person)

Booking Conditions

Please Note:

*Lunch will be served from 12.00pm – 15.00pm

*Advance Booking is necessary

*A non-refundable deposit of £20.00 per person is essential to confirm booking.

*Pre-Orders and Full Payment is required 2 weeks prior to dining.



Offley Place