


# CHRISTMAS DAY LUNCH


CHOOSE TO DINE IN EITHER THE PAVILION OR THE CLUBHOUSE



Receive a warm welcome with a glass of Champagne before being led to your table to enjoy your delicious three course lunch.

## TO START


**TOMATO AND BASIL SOUP**  


**CORNED BEEF BRISKET** textures of onion and red wine reduction 


**TUNA TARTARE** caper mayonnaise, crispy seaweed, tarragon oil 

**GOAT'S CHEESE PARFAIT** beetroot purée, pickled onion, pesto croutons, balsamic glaze  

## MAINS

**ROAST TURKEY** apricot seasoning, kilted sausage, traditional trimmings 

**VENISON** chorizo hash, butternut squash purée, pesto crumb, red wine jus 



**HALIBUT** king prawns, bearnaise sauce, mashed potato 

**PARSNIP AND MUSHROOM WELLINGTON** butter bean purée, salsa verde, cavolo nero  

## DESSERT

**TRADITIONAL CHRISTMAS PUDDING** brandy sauce  

**CHOCOLATE MOUSSE** textures of orange  

**LEMON POSSET** shortbread crumb, charred lime  

**BRANSTON CHEESE BOARD SELECTION** with grapes, chutney, celery and biscuits 

**TEA AND COFFEE** with mince pies

ADULT

**£83**

PER PERSON

TEEN 13-16 YRS

**£47**


PER PERSON


CHILD 3-12 YRS

**£25**

PER PERSON

 **vegan**  **gluten free**

 **vegan option available on request**

 **gluten free option available on request**

Please advise us of any special dietary requirements when confirming menu choices. Vegetarian options must be pre-ordered at least 7 days in advance.