

MENU

CHRISTMAS DAY LUNCH | SHERWOOD ROOM

AMUSE

Smoked salmon blini

PEPPERED DUCK

rilette, parfait, brioche, pear and ginger marmalade

or

SEARED TUNA

avocado, sour cream, sea lettuce, cucumber

or

"WALDORF" SALAD

celeriac, walnuts, apple, yoghurt dressing

COLD ASPARAGUS SOUP

PAN ROASTED SPRINGBOK LOIN

baby beetroots, olive caper salsa, date puree,
labneh, almonds

or

TURKEY BALLOTINE

currant and bacon vinaigrette, dauphine potatoes,
creamed spinach, boiled carrots

or

PAN FRIED SEABASS

steamed mussels, potatoes cooked in seaweed,
caper and dill salad

or

BUTTERNUT AND CASHEW NUT RAVIOLI

butternut fondant, sunflower seeds, parmesan,
spinach purée

CHRISTMAS PUDDING

brandy and raisin compote, prune and
Armagnac ice-cream

or

BLACK FOREST GÂTEAU

sour cherry sorbet, kirsch macerated cherries

TEA AND COFFEE WITH MINCE PIES