



CHRISTMAS DAY LUNCH

A festive fine dining experience in our Fleur de Lys Restaurant, indulge your desires in our Head Chef's luxury creations.

Non-Residents Welcome

£145.00 per adult & £69.00 per child

Tables are available for seating in The Restaurant between 12.30pm – 4.00pm

(Child prices up to the age of 12 years, Children under 4 free of charge)

SAMPLE MENU

Champagne & Canapés served in the Hall Bar

Chef's Christmas Amuse Bouche

Cauliflower, Apple and Horseradish



Minestrone Soup

Olive Bolognese, Mint pesto

Cured Scottish Salmon

Seaweed & Fresh Herbs,
Caviar & Yuzu

Home Cured Venison Bresaola

Juniper, Winter Vegetable
Salad, Mustard & Ceps

Beetroot and Goat Curd Custard Tart

Pickled Onion, Balsamic
Emulsion



Traditional Roast Turkey

Roast Potato, Sprouts, Pigs in
Blankets, Cranberry, Sage

Beef rump roast

Roast Potatoes, Yorkshire
Pudding, Port Wine Jus

Baked North Sea Hake

Saffron, Cockle & Samphire
Chowder

BBQ celeriac steak

Nut Crumble Maitake,
Truffled Almond Sauce



Chef's Christmas Palate Cleanser



Christmas Pudding

Brandy and Chestnut Cream

Caramel Baked Apple Tart

Golden Raisin & Vanilla Ice
Cream

Dark Chocolate and Cherry Fondant

Orange Sorbet

Truffled Brillat-Savarin

Chutney, Crackers



Coffee & Mince Pies