



Christmas Day Lunch 2023

Starter

Heritage beetroot terrine
goats curd, horseradish, candied pecan, port & redcurrant jelly
nuts, sulphites, milk, mustard
Wood pigeon pithivier
foraged mushrooms, winter truffle sauce
gluten, milk, egg, mustard, sulphites, celery

Fish

Dressed crab salad
lobster rémoulade, pickled mussels, crevettes, bloody Mary jelly, sea herbs
crustacean, mollusc, sulphites, egg, mustard, gluten, celery

Main

Crown prince pumpkin raviolo
Molcomb blue cheese, chestnut, amaretto, sage
nuts, egg, milk, gluten, sulphites
Estate beef fillet
Levin Down & potato gratin, parsley root, winter truffle, bordelaise sauce
sulphites, milk, celery
Traditional roast turkey
chestnut & orange stuffing, sautéed Brussel sprouts & ham hock,
duck fat potatoes, roasting juices
gluten, milk, soy, egg, sulphites, nuts, celery

Pear & Champagne granita
sulphites, milk

Dessert

Chocolate & amaretti marquise
clementine sabayon, mascarpone, cocoa nib
egg, milk, gluten, sulphites, nuts
Kennels steamed Christmas pudding
brandy custard
nuts, soy, sulphites, gluten, egg, milk
Estate cheese
quince jelly, Scottish oat cakes, grapes, fig chutney
sulphites, milk, egg, soy

Tea, coffee & Viennese mince pies
nuts, gluten, egg, milk, soy

An optional 12% service charge will be added to your bill
Please note that dishes may contain nuts and other allergens and game dishes may contain shot