



CHRISTMAS DAY LUNCH

At Thornton Hall Hotel

Let the festivities begin...

CHILLED GLASS OF PROSECCO £7

CHILLED GLASS OF JOSEPH PERRIER BRUT CHAMPAGNE £10

Starters

FOIE GRAS & GAME TERRINE EN CROUTE

Served with celeriac remoulade & fig chutney

ROASTED CAULIFLOWER SOUP

Served with goats cheese bonbon & medjool date

SCALLOP & LANGOUSTINE RAVIOLI

Served with shellfish bisque & sea herbs

SEAWEED CURED SALMON BALLOTINE

Served with preserved lemon, caper and shallot dressing & lavosh

Mains

FILLET OF BEEF WELLINGTON

Served with smoked butter mash, winter greens & red wine jus

ROASTED STUFFED TURKEY BREAST

Served with traditional garnish

COD LOIN

Served with razor clams, mussel, brown shrimp & bean cassoulet

WILD MUSHROOM RISOTTO

Served with crispy hens egg, truffle & aged parmesan

Desserts

HOMEMADE CHRISTMAS PUDDING

Served with brandy anglaise & cranberries

CHOCOLATE TART

Served with hazelnut & mandarin sorbet

MULLED WINE CHEESECAKE

Served with poached pear

CHEESE SELECTION

Selection of British cheeses served with quince, crackers & grapes