



THE LUNAR
Christmas Day
EXPERIENCE





Nyetimber & Festive Canapés

Selection of Artisan Breads

AMOUSE BOUCHE

Beetroot & Jerusalem Artichoke Soup (v)

Pomegranate Balsamic

STARTERS

Cajun Marinated Chicken

Porcini Sauce, Pickled Shallots, Lime & Dill Emulsion, Pancetta Dust

Salmon Mosaic

Black Garlic Aioli, Toasted Brioche, Shaved Fennel, Crispy Kale

Roasted Chestnut Mousse (v)

Tomato Gel, Manchego Cheese, Mustard Dressing

MAIN COURSES

Maple-Glazed Turkey Breast

Roast Potatoes, Winter Vegetables, Sage & Cranberry Stuffing,
Parsnip & Chestnut Croquette, Rich Turkey Gravy

Herb-Crusted Salmon Fillet

Burnt Beetroot Purée, Roasted Sweet Potato, Broad Beans, Caper Beurre Blanc

Roasted Lamb Rump

Poivrade Sauce, Eryngii Mushroom, Dijon Mash, Chantenay Carrots

Braised Hispi Cabbage (v)

Celeriac Purée, Rosemary Polenta, Pomegranate Balsamic Reduction,
Chermoula Sauce, Pak Choi

DESSERTS

Christmas Pudding

Warm Brandy Sauce

Orange & Cinnamon Cheesecake

Toasted Almonds, Cranberry Gel,
Candied Sultanas, White Chocolate Soil

Lime & Rum Tart

Pineapple Salsa, White Chocolate Ice Cream

TO FINISH

Tea/Coffee & Daylesford Organic Mince Pie

