


The Lunar Experience
Christmas Day

This Christmas Day, indulge in a truly memorable celebration at Lunar.

Your afternoon begins with a glass of Nyetimber English Sparkling Wine, Prosecco or Belvoir Organic Elderflower Spritz and a selection of Lunar festive canapés.

Our chefs have designed an exclusive three-course menu, all served on Wedgwood. Your table will be dressed with luxury Fortnum & Mason crackers, and the experience concludes with freshly brewed tea or coffee and a Daylesford Organic mince pie.

LUNAR



**Nyetimber, Prosecco or Belvoir Organic
Elderflower Spritz On Arrival**

Chef's Selection of Festive Canapés

STARTERS

Beetroot & Jerusalem Artichoke Soup (v)

Pomegranate Balsamic

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



Tea / Coffee with a Daylesford Organic Mince Pie