



ECLECTIC
HOTEL COLLECTION

CHRISTMAS DAY MENU

Arrival Champagne | Amuse Bouche | 3-course meal

STARTER

Jerusalem Artichoke & Truffle Soup | Sea Salt & Rosemary Crouton (V)

Hand Dived Seared Scallops | Lobster Bon-Bon | Bisque | Ink Tuile

Chicken & Foie Gras Terrine | Plum Purée | Homemade Brioche

MAIN

8oz Fillet Beef | Roasted Potatoes | Caramelised Carrot & Shallot | Parsnip & Truffle Purée |
Brandy & Peppercorn sauce

Roasted Turkey Ballantine | Homemade Pork & Apple Stuffing | Traditional Accompaniments |
Cranberry Gravy

Halibut Supreme | Crispy Tempura | Champagne Beurre Blanc | Purple Cauliflower Purée |
Char-Grilled Baby Leeks

Sage & Herb Gnocchi | Sweet Potato Purée | Maple Roasted Pumpkin (V)

DESSERT

Festive Trio: Ferrero Choux | Stem Ginger Sponge | Mulled Berry Pavlova (N)

Selection of British Cheese | Chutney | Bread & Crackers

Christmas Pudding | Brandy Sauce

75 per person

Please note a pre-order for each individual guest is required by 1st December.
Guest names & orders must correspond with a seating plan.