



## Christmas Day Lunch 2020



## Greywalls

Chefs Selection of Canapes

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Aromatic Beef Broth, Oxtail Tortellini

Chez Roux Smoked Salmon, Horseradish, Lemon Gel

Goats Cheese, Fig & Walnut Tart, Apple

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Roast Fillet of Halibut, Crab Crushed Potatoes, Seaweed Butter Sauce

Traditional Free Range Roast Turkey from Gartmorn Farm, Chestnut & Sage Stuffing, Cranberry Sauce & Turkey Jus

Wellington of Wild Mushrooms, Chesnut & Sage Stuffing, Cranberry Sauce, Parmesan Cream

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Blood Orange Sorbet, Gingerbread

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Greywalls Christmas Pudding, Brandy Sauce

Selection of French & British Cheeses, Fresh Fruit, Quince Paste

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Tea, Coffee and Petit Fours

**Allergy information on all food dishes is available on request; please advise us about any allergies or food intolerances before placing your order**