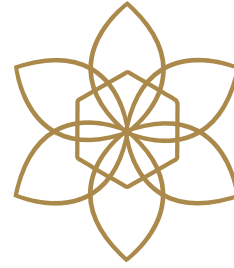


# Merry Christmas



DAFFODIL  
CHRISTMAS DAY LUNCH

## Starters

LOBSTER & VINE TOMATO RISOTTO  
*mascarpone cheese, extra virgin olive oil*

CONFIT DUCK ROULADE  
*fig chutney, artisan bread*

SEARED PORK BELLY  
*seared hand-dived scallop, cauliflower,  
smoked pancetta*

WARM SALAD OF WINTER VEGETABLES  
*shaved truffle, house dried tomatoes*

## Intermediate

CHAMPAGNE SORBET  
*brambles & mint*

WILD MUSHROOM  
VELOUTÉ

## Mains

ROAST FREE-RANGE TURKEY  
*roast potatoes, pigs in blankets, apricot stuffing,  
parsnips, sprouts cooked with pancetta,  
cranberry sauce & turkey jus*

DRY-AGED BEEF FILLET  
*braised short rib, horseradish mash, baby onions,  
red wine jus*

SEARED WILD HALIBUT  
*Lyonnais potatoes, samphire, herb butter*

JERUSALEM ARTICHOKE &  
RED ONION PITHIVIER  
*roast roots, creamed sprouts*

## Desserts

LUXURIOUS CHRISTMAS PUDDING  
*brandy crème anglaise*

BAKED MADAGASCAN VANILLA  
CHEESECAKE

*Baileys ice cream, caramelised white chocolate*

PANETTONE BREAD & BUTTER PUDDING  
*vanilla ice cream*

SELECTION OF  
BRITISH FARMHOUSE CHEESE  
*grape & apple chutney, walnut bread,*