



# THE LYNDHURST

## CHRISTMAS DAY MENU

£75 PP INCLUDING A GLASS OF PROSECCO

### STARTERS

Celeriac Soup with apple, hazelnuts & Truffle Oil (V\*)

Duck Carpaccio & Rilette, Orange & chicory

Pan fried King Scallops, artichoke puree, champagne sauce & Caviar

Barkham blue double baked souffle, walnuts pears & bitter leaves

### MAINS

Jerusalem Artichoke & King Oyster mushroom Pithivier, Chestnut puree & wild mushrooms (V\*)

Pan fried wild Halibut, samphire, roasted leeks, lobster Bisque sauce

Hereford Beef fillet, ox cheeks Bon Bon, Shallot purée, sauce bordelaise

Norfolk Turkey Breast, Confit Turkey leg with Apricot & chestnut stuffing, Pigs in blanket & Port Sauce

All Mains Served with Roast Potatoes, Braised Red Cabbage, Carrots & Brussels Sprouts

### DESSERTS

Traditional Christmas Pudding with Brandy Sauce (V\*)

Mulled wine trifle, poached pear & blackberries (V\*)

Bitter chocolate textures, Blood orange sorbet

Selection of Local cheese, quince jelly, Grapes, Celery & Crackers

### TEA/COFFEE & MINCE PIES

EMAIL [INFO@THELYNDHURSTREADING.CO.UK](mailto:INFO@THELYNDHURSTREADING.CO.UK) OR CALL 0118 950 3888 TO BOOK YOUR TABLE

ALL VEGETARIAN DISHES MARKED V\* CAN BE ADAPTED TO SUIT VEGANS. PLEASE DO MAKE US AWARE OF ANY FOOD ALLERGIES BEFORE ORDERING.

PLEASE SECURE YOUR BOOKING WITH A DEPOSIT OF £25 PER GUEST