

Primo Bar and Dinning

£75 Per Person, 12pm-3:00pm

Glass of Prosecco or Mulled Wine upon arrival

Our selection of small Amuse-Bouches will kick start the meal while we prepare your starters

Cured Salmon, Dill Crème Fraiche, Crumpet

Slow cooked Lamb Belly Bon Bons, Egg Yolk Gel

Brandy Soda Bread (V) (DF) Nutmeg Brioche (V) Thyme and Rock Salt Focaccia (V)

Balsamic and Olive oil (GF) (V) (DF) Maple Butter (GF) (V) Lamb Dripping Butter (GF)

Starters

Jerusalem Artichoke and White Truffle Soup, Artichoke Crisps (GF) (V)

Pan Seared Scallop, Porthilly Crab Sauce, Cray fish Tail, Samphire (GF)

Quail Pudding, Wild Mushroom Jus

Main Course

All of the main courses are accompanied by Panaches of Vegetables for the table (GF) (V)

Turkey, Cranberry Sauce, Stuffing, Goose Fat Potatoes (GF) (DF)

Roast Sirloin, Horseradish Pomme Puree, Roast Jus (GF) (DF)

Reindeer Haunch Steak, Juniper Jus, Turnip and Potato Pommes Anna (GF)

Brill Poached in Butter, Deep Fried Green Lip Mussel, Saffron Sauce, Pomme Puree (GF)

Smoked Wild Mushroom Tart, Confit Roscoff Onion, Chargrilled Leeks (V)

Sweets

Eggnog Panna Cotta, Gin Gel, Florentine (V)

Caramelia Chocolate Delice, Strawberry and Mint Sorbet

Crimble Crumble, Nougatine Parfait

Baked Camembert, Onion Compote (GF)

To Finish

Coffees, Mince pies and Petit Fours

Please inform us of any dietary requirements upon booking to ensure extra care is taken in preparation for your meals.