

EAST LODGE

HOTEL | RESTAURANT | EXCLUSIVE USE

CHRISTMAS 2017: CHRISTMAS DAY LUNCH

Start with a welcome glass of Champagne before your traditional Christmas Day lunch

FIRST COURSE

Cream of parsnip soup scented with white truffle

Chicken liver parfait with smoked bacon and toasted brioche

Scottish sliced smoked salmon with chopped onion, capers, lemon and buttered granary bread

King prawn cocktail with iceberg lettuce, cherry tomatoes, cucumber and Marie Rose sauce

Ravioli with sheep's milk ricotta, spinach, tomato sauce and crispy basil

MAIN COURSE

Roasted Barlow turkey with traditional Christmas Day garnishes – buttered sprouts, honey baked root vegetables, chipolatas wrapped in dry cured bacon, sage and onion stuffing and roast potatoes

Prime fillet of dry aged beef with creamed wild mushrooms, cocotte potatoes forestière and port wine sauce

Roasted fillet of John Dory with Norfolk mussels, celeriac, apples and chive broth

Twice baked spinach soufflé, with blue cheese fritters and watercress salad

DESSERT

Our own recipe East Lodge Christmas pudding served with hot brandy sauce

Tropical fruit verrine

Black forest gateaux with cherry sorbet

Selection of homemade ice cream and sorbets

A selection of farmhouse cheeses with homemade crackers, quince paste, grapes and celery

COFFEE & MINCE PIES

PRICE £110.00 PER PERSON

A deposit of £15.00 per person will be required to confirm a reservation. All bookings after November 24th will require full payment on booking. A pre-order required with full payment by November 24th 2017
Menu items may be subject to change