

CHAMPNEYS

LUNCH MENU

Christmas Day

STARTERS

Roasted Onion & Parsnip Soup

Parsley oil, parsnip crisp

Scottish Smoked Salmon

Rye Bread, caper butter

Chicken Liver Parfait

Onion marmalade, warm toasted brioche

Roasted Red Pepper & Tomato Soup

Croutons **VG**

MAIN COURSE

Roast Turkey with all the Trimmings

Yorkshire pudding, turkey gravy

Roast Sirloin of Beef

Roast potatoes, charred carrot, red wine jus and Yorkshire pudding.

Pan Roasted Sea Bass

Pomme purée, Tenderstem broccoli, white wine, chive butter sauce

Sweet Potato Pithivier filled with Spinach & Quinoa

On a bed of butternut squash purée **VG**

DESSERT

Christmas Pudding

Warm brandy sauce **V**

Salted Caramel Tart

Coffee cream served with caramel shards **V**

Classic Cheese Board

With crackers, grapes, celery, quince paste and pear jelly **V**

Chocolate Yule Log

VG

If you have any questions regarding our ingredients, or if you have a food allergy or intolerance, please speak to your server before you order your meal. We proudly serve seafood certified by MSC (and where applicable, ASC/BAP), sourced from responsibly managed, traceable fisheries and farms that protect ocean health.