

THORNTON HALL
HOTEL & SPA
★★★★

Christmas Day Lunch

MENU

Fresh Bread

Starters

Chicken liver & foie gras parfait
Bilberry, house cultured butter, toasted sourdough

Broccoli velouté
Perl las blue cheese, toasted hazelnuts

Lobster & scallop tortellini
Shellfish bisque, confit fennel

Game Pâté en croute
Preserved damson gel, French mustard

Sorbet Course

Mains

British free-range turkey
Traditional garnish, goose fat potatoes, pigs in blankets

Aged fillet of beef
*Ox cheek, pressed potato terrine, smoked beef fat
bordelaise, British kale*

BBQ Turbot
Seafood braisage, winter vegetables, salsify

Salt baked beetroot pithivier
Roast potatoes, carrot puree, homemade jus

Desserts

Traditional Christmas pudding
Brandy & vanilla anglaise

Sea buckthorn tart
Meringue, bilberry ice cream

Paris breast
Chocolate, hazelnut

Selection of 3 British cheeses
Peter yard crisp breads, grapes, quince jelly