

# 28th December

#### **Starters**

Winter vegetable soup with root vegetable crisps

Duck and orange parfait with quince jelly, dressed baby watercress and toasted brioche



### Main Course

Braised shoulder of lamb, served with fondant potato, roasted carrot, carrot puree, peas a la francaise with a mint jus

Roast cod, with a puy lentil ragout, roasted vine tomatoes

Cauliflower steak, with a puy lentil ragout, roasted vine tomatoes



#### **Desserts**

Rich chocolate and Guinness sponge pudding with vanilla ice cream

Mulled wine poached winter berry Eaton mess, vanilla cream, cinnamon meringue

## **Cheese Board**

Selection of three cheeses with grapes, celery and chutney served at your table alongside savoury biscuits