

The Stables



Christmas Day Lunch Menu

Starters

Hand-picked Dorset crab and prawn cocktail, Marie-Rose sauce and Amalfi lemon **(cr, e)**

Burrata with clementines, toasted hazelnuts, wild rocket and aged Belazu balsamic **(v, d, nu, sd)**

Pressed duck, prune and Armagnac wrapped in Parma ham with chutney and toasted sourdough **(a, g, sd)**

Roasted butternut squash soup with crushed amaretto and sage pesto **(v, ce, d, g, nu)**

Mains

Roasted rib eye of beef with Yorkshire pudding and horseradish crème fraiche **(d, g)**

Pan seared Halibut, sautéed spinach, potato "al forno" and roasted tomato vinaigrette **(fi, sd)**

Wild mushroom ravioli, herb butter broth and truffled parmesan shavings **(v, d, e, g)**

Traditional roast Norfolk turkey, all the trimmings with cranberry **(d)**

Desserts

Whiskey and marmalade sponge pudding with English custard **(v, a, d, e, g)**

Cherry and almond Christmas pudding with Brandy butter and Brandy sauce **(v, a, d, e, g, nu)**

Blackberry and lemon Baked Alaska **(v, d, e, g)**

Dark chocolate, pear and spiced biscuit marquise **(v, d, e, g)**

