

Christmas Day Lunch at The Upper House

Champagne & nibbles

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Parsnip & Chestnut Soup
mini tin loaf | sage & lemon crème fraîche

Smoked Salmon, Cream Cheese & Caviar Roulade
endive & pea shoot salad | beetroot chutney | sourdough

Melon, Grapes & Prosecco Cocktail

Chicken Liver, Clementine & Cranberry Pate
sourdough croutes | red onion & cranberry chutney

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Orange & Mango Smoothie Shot

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Glass of Pinot Grigio or Rioja

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Roast Staffordshire Turkey
chestnut & cranberry stuffing | pigs in blankets | thyme roast potatoes | rich turkey gravy

Cannon of Beef
slow cooked beef in a rich burgundy sauce | caramelised shallots | pomme purée | parsnip crisps

Fillet of Seabass
saffron mash | champagne & shellfish sauce | pea shoots

Vegetable Wellington
sautéed mushrooms, butternut squash, sweet potato, chestnut, walnut & spinach in a butter pastry |
fondant potato | redcurrant jus

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Traditional Christmas Pudding
redcurrant compote | Drambuie sauce

Tropical Lime & Gin Cheesecake
vanilla ice cream | orange coulis

Chocolate & Raspberry Roulade
vanilla cream | raspberry vodka coulis

Slate of Cheeses
Brie | Stilton | Cheddar | red onion chutney | grapes | tomatoes | biscuits

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Fresh coffee
served with chocolate truffles

£98.00 per person