



STAPLEFORD PARK

CHRISTMAS DAY LUNCH

STARTERS

Light cured salmon, Brentingby gin & lemon puree, pickled shallot, burnt cucumber

Slow cooked pork belly, apple & black pudding

Salt baked celeriac, variations of turnip & radish, goat's cheese pearls (v)

Smoked duck breast, textures of beetroot, crispy quail's egg

INTERMEDIATE

Poached halibut, mussel, fennel & lobster bisque

Smoked tofu, cauliflower, charred broccoli, toasted seeds (v)

MAINS

Roast bronze turkey, traditional accompaniments, caramelised Brussel sprout & chestnuts

Loin of venison, sloe gin & blackberry glaze, parsnip & artichoke

Fillet of sea bass, creamed leeks, purple potato, crispy cod cheeks

Spiced nut & lentil roast, balsamic onion sauce (v)

DESSERT

Christmas pudding & brandy sauce

Passion fruit & ginger parfait

Baked Alaska

Clementine & prosecco trifle

CHEESE

Lincolnshire poacher & stilton

Chutney, grapes & biscuits

Dishes may contain traces of food allergens. If you have any dietary requirements, food allergies or intolerances, please speak to a member of our team and we are happy to adjust our dishes to meet your dietary needs.