

- THE NEWBURY -

I N D E P E N D E N T L Y

RUN & OWNED

Christmas Day Lunch Menu 2018

7 COURSE MENU £95 PER PERSON

Complimentary glass of Prosecco

Served with Gruyere Cheese Pinwheel, Parmesan Poppy Seed Shortbread on arrival

Starters

Celeriac Volute with Home Baked Stem Ginger Brioche (V) (Available GF on request)

Smoked Salmon and Cream Cheese Roulade, Sweet pickled Cucumber, Salmon Pearls

Intermediate

Balsamic and Port Jelly, Honey Dew Melon Sorbet and Parma Ham Crisp

Main

Roast Board To Share

Overnight Roast Sirloin of Beef, Rosemary Infused Yorkshire Pudding, Creamed Horseradish, Pan Gravy (Available GF on request)

Brined and Rolled Turkey Breast, Confit Leg Meat Stuffing Ball, Cranberry Compote and Bread Sauce (Available GF on request)

Marmalade and Star Anise Glazed Gammon

Pithiver (French Pie), Chesnutt, Winter Squash with Spiced Parsnip Puree (V)

All Served with 10 hour Braised Red Cabbage, Thyme Roasted Root Vegetables, Fluffy Roast Potatoes, Steamed Brussel Sprouts, Winter Greens and Pigs in Blankets

Discretionary Service Charge of 10% will be added to the bill

Pre - Dessert

Lumber's In House Made Gin, Granita, Cucumber and Mint Foam

Desserts

Egg Nog Ice-cream Filled Profiterole, Warm Chocolate Sauce (Available GF on request)

Apple Tarte Tatin, Christmas Pudding Ice-cream

To Finish

Communal Cheese Table
(Selection of Local Cheeses, Chutneys and Cheese Biscuits)

Please Select Your Starter and Dessert from the Options Available.

Wishing You and Your Loved Ones a Very Merry Christmas!

*Join Us For New Year's Eve Dinner and Entertainment.
Bookings only.*

Discretionary Service Charge of 10% will be added to the bill