

# Christmas Day Lunch

Believe in the magic of Christmas and enjoy a feast without the fuss.

Christmas is a time to eat, drink, be merry and indulge. Let us take the hassle out of the festivities to give you a truly memorable family Christmas Day. Bookings from 12 noon until 3.00pm. Start with a refreshing cocktail on arrival followed by a delicious three course lunch.

Our choice of menu offers the whole family an unforgettable feast of traditional turkey and lashings of trimmings. And whatever you choose, the perfect setting, ambience and delectable desserts will ensure a Christmas Day to remember.

**£73 PER PERSON**  
**CHILDREN UNDER 12 - £35**

**BOOK NOW**

Call 01793 842800 or email [reservations.marsh@chartridge.co.uk](mailto:reservations.marsh@chartridge.co.uk)

All menu items are subject to change according to availability.

## Menu

### STARTERS

Wild mushroom soup, truffle oil (V)

Cured salmon, beetroot salad, rye bread, horseradish

Chicken, apricot and tarragon terrine, sourdough toast, saffron aioli

Duck and orange pâté, brioche, apricot chutney

### MAINS

Traditional carved roast turkey, all the festive trimmings

Roast sirloin of beef, Yorkshire pudding

Chestnut, spinach and blue cheese en croûte, vegetable gravy (V)

All served with seasonal vegetables and potatoes

Fillet of seabass, crushed new potatoes, baby vegetables, lemon beurre blanc

Orange glazed duck breast, dauphinoise potatoes, tender stem broccoli, braised red cabbage, orange and brandy sauce

### DESSERTS

Christmas pudding, brandy sauce, clotted cream (V)

Selection of cheese and biscuits, celery, grapes, Christmas chutney (V)

Warm chocolate fondant, vanilla ice-cream (V)

Sticky date and toffee pudding, caramel sauce, toffee ice-cream (V)

Freshly brewed coffee, tea, infusions

Stollen and mini mince pies

Allergen information for each dish is available on request, please ask a member of our team who will be delighted to help

(V) Vegetarian (VE) Vegan (GF) Gluten Free (DF) Dairy Free