

Christmas Day Gala Lunch Buffet

Adult £120pp · Children (4-12) £60pp

Hors d'Oeurves

Assorted Breads with flavoured Butters (vg available)

Roasted Butternut Squash Soup (vg)

British Charcuterie

Pâté en Croûte

Duck & Chicken Terrine

Whole Dressed Scottish Salmon

Cured & Dressed Chalk Stream Trout

Cray Fish Cocktail

Potted Mackerel

Salads

Quinoa, Kale & Pomegranate Salad (vg)

Clementine & Bitter Leaves (vq)

Classic Caesar Salad

Roasted Beetroot & Watermelon Salad (vg)

Vegetarian (v) Vegan (vg) Gluten free (gf) Please make us aware of any allergies or special dietary requirements.

Menu is subject to change. Advance reservations & full payment required to secure your booking. A discretionary service charge of 12.5% will be added to your bill.

The Main Event

Roasted Free-Range Turkey with aged stuffing, pigs in blankets & bread sauce

Dry-Aged Rib of Beef with Yorkshire pudding

Roasted Shoulder of Lamb with Rosemary & Garlic

Truffle-Roasted Squash Wellington (vq)

Roasted Halibut with Champagne sauce & Caviar

Accompanied by

New potatoes (vg)

Duck fat roasted potatoes

Broccoli (vq)

Three-cheese cauliflower cheese (v)

Lensbury honey-roasted carrots (vq)

Brussels sprouts with chestnuts & lardons

Roasted parsnips (vg)

Desserts

The Lensbury Christmas Pudding

Yule Log

Organic Maple Crumble Cranberry Pavlova

Gingerbread & Orange Cheesecake

Cheese Board with chutneys & crackers

Festive Island Chocolate Bavarois

Mince pies with brandy sauce (vg available)