



CHRISTMAS EVE LUNCHEON  
The Oak Room  
Thursday 24 December 2020

**Pink Champagne and Canapés**

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**Severn & Wye Smoked Salmon, Beetroot Cured Salmon**  
lime dill panna cotta, dill oil

**Roasted Woodland Mushroom Soup**  
truffle oil, cheese straw

**Local Game Terrine**  
pickled vegetables, sourdough toast

**Pea, Broad Bean, Mint Risotto**  
herb crème fraîche

**Parma Ham, Melon**  
fresh fig

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**Roast Sirloin of English Beef from the Silver Trolley**  
– rare to medium, on the bone, carved for you at your table –  
Yorkshire pudding, goose fat roast potatoes, hot horseradish sauce

**Seared Fillet of Salmon**  
sweetcorn risotto, chive oil

**Woodbridge Duck**  
roasted breast, slow cooked leg, sausage pithivier, cherry jus

**Pan-fried Breast of Corn-fed Chicken**  
confit leg croquette, capsicum ragout, sage jus

Seasonal vegetables

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**Dessert** from The Sweet Menu

**The George's Christmas Pudding, Christmas Pudding Ice Cream**  
Drambuie cream – brandy butter – rum sauce

**English Cheeses**

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**Coffee – Petits Fours**

£75 per person

SUBSTITUTIONS MAY BE MADE