

£115 per person Children under 10 **£55** per person

The Lensbury Christmas Day 2024 Gala Lunch Buffet

Hors d'oeurves

Please help yourself to our table

Assorted Bread Table with Netherend Butter (m, c, soy, ses)

Cream of Leek & Potato Soup with toasted croutons and garden herbs (VG) (sul, c, soy)

Assorted British & Continental Charcuterie, Terrines & Pate (sul, egg, m)

Scottish Smoked Salmon & Crevette Cocktail, Smoked Mackerel Rillete with wasabi crème fraiche

(m, egg, mu, sul, f, cr)

Hummus & Babaganoush with pitta chips and grissini, crispy chickpeas (VG) (ses, c, soy)

> Bocconcini & Tomato Salad with baby basil and balsamic glaze (m, sul)

Caesar Salad garnished with anchovies, croutons, Parmesan and rich Caesar dressing (egg, f, soy, c, mu)

Compressed Watermelon, Beetroot & Feta Salad

(m)



The Main Event

Butter Roasted Free Range Turkey sage & apricot stuffing, pigs in blankets & bread sauce (m, sul, cel)

Rib of West Country Beef with Yorkshire Pudding (m, c, soy, egg, sul, cel)

> Shoulder of Cornish Lamb with rosemary (sul, cel)

(All of the above accompanied by their own rich gravies)

Roasted Celeriac Wellington in a lightly spiced curry sauce (VG) (c, soy, sul, cel)

Paupiette of Channel Lemon Sole with Champagne sauce and caviar (m, f, cr, cel, sul)

All served with new potatoes, golden roast potatoes, broccoli, cauliflower cheese with Parmesan, honey roasted carrots, Brussel Sprouts & roast parsnips (m, c, sul, cel)

If You've Room

The Lensbury Christmas Pudding laced with festive spirit, served with brandy sauce & double cream (m, c, eqq, sul) (V)

> **Sticky toffee pudding** with decadent toffee sauce (m, c, egg, sul) (v)

> > Raspberry Pannacotta (m)

Classic Banoffee Pie (c, m, sul)

Exotic Fresh Fruit Salad (VG)

Mini Dark Chocolate Mousse with Chantilly cream (m, egg)

A Fine Selection of British Cheeses with Wafers, Biscuits and Chutney (m, c, sul, ses, soy, n)