



The Reading Room

RESTAURANT & BAR

CHRISTMAS DAY LUNCH TASTING MENU 2023
CHEF'S CHOICE OF CANAPÉS

ENTREES

ARTICHOKE ESPUMA

artichoke crisp, caviar, truffle

STARTERS

RABBIT AND FOIE GRAS TERRINE

pickled pear, charred leeks, pistachio, nasturtium, plum

FISH COURSE

PAN FRIED MACKEREL

pink grapefruits, horse radish cream, pickle mooli, caviar

MAIN COURSE

ROAST NORFOLK TURKEY

chestnut stuffing, fondant potato, honey glazed carrot, pigs in a blanket

OR

STONE BASS

potato terrine, baby turnips, bok choy, chicken jus

OR

MOSAIC OF VEGETABLES

Tuscan vegetables, spring greens, tomato and basil fondue

DESSERTS

DARK CHOCOLATE DÉLICE

pistachio sponge, blood orange sorbet, chocolate soil, pomegranate salsa

CHERRY AND FRANGIPANE TART

blackberry sorbet, hazelnut crumble, custard cremeux

TEA/COFEE AND PETIT FOURS, MINCE PIES