

The Reading Room
RESTAURANT & BAR

CHRISTMAS DAY LUNCH
SIX COURSE TASTING MENU

ENTRÉES

BUTTERNUT SQUASH ESPUMA
pumpkin granola, curry banana, truffle oil

STARTERS

RABBIT AND FOIE GRAS TERRINE
pickled pear, charred leek, pistachios, nasturtium, plum

OR

CAULIFLOWER VELOUTÉ
truffle crotons, truffle oil

PAN FRIED MACKEREL
pink grapefruits, horse radish cream, pickled mooli, caviar

MAINS

ROAST NORFOLK TURKEY
pigs in a blanket, chestnut stuffing, Brussels sprouts, fondant potatoes, cranberry sauce

OR

PAN FRIED HALIBUT
cauliflower, Pomme cocotte, wilted spinach, shitake mushroom

OR

CRISPY RATATOUILLE
baked courgette, Cavolo Nero, endive, tomato fondue, edamame beans




DESSERTS

RASPBERRY CHOCOLATE SPONGE CAKE 
(Gluten free C Nut free)

OR

STRAWBERRY AND WHITE CHOCOLATE DELICE    
strawberry sorbet, croustillant crumbled, brandy snap, cherry

OR

SELECTION OF THREE CHEESES   
home-made chutney, fruit, and nut toasts

TO FINISH

COFFEE, TEA, AND MINCE PIES

£115 per person

 Nuts  Vegan

 Gluten  Eggs  Milk

