

25th December 2025

COURSE 1

Beef Shin Bon Bons

Lyonnaise onion puree

 $\textbf{Jerusalem Artichoke Veloute} \quad \textbf{GF*}$

Crisp

COURSE 2

Ham Hock Terrine DF*

Piccalilli & Sourdough Crostinis

Roasted Winter Squash V*

Hazelnut & Ricotta Ravioli, Sage butter

Pan Seared Scallops GF*

Honey glazed pork belly, Celeriac & Apple

Pan Seared Cod GF*

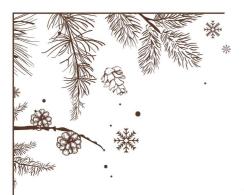
Champagne & Mussel sauce, Sea vegetables

COURSE 3

Blood Orange and Grapefruit Sorbet Sour Apple & Mandarin Sorbet

Christmas Day Lunch | 99 Per Person

Served 12:00 - 16:00



CHARLTON HOUSE RESTAURANT

COURSE 4

Hake & Cornish Crab Bisque DF*

Rock samphire, Croutes, Harissa Mayonnaise

Roasted Turkey Breast And Thigh

Duck fat roast potatoes, Honey Glazed Parsnips, spiced carrots, Braised red cabbage, winter greens, Pigs in blankets, Cranberry and chestnut stuffing, Yorkshire pudding, red wine gravy

Beer Braised Beef Shin GF*

Root vegetable Dauphinoise, Winter mushroom, burnt onion, Carrot, Beef jus

Root Vegetable & Mushroom Wellington V*VG*GF*

Fondant potato, Caramelised celeriac puree, winter greens, mushroom and port sauce

COURSE 5

Christmas Pudding GF* V*

Brandy Anglaise

Salted Caramel Delice V*

Chocolate crumb, Malt ice cream

Stem Ginger Cheesecake V* GF*

Toasted Hazelnut, Winter berries

Caramelised Apple Mille Feuille v*

Candied berries

COURSE 6

Cheese board, Spiced Apple Chutney, Grapes, Celery, Crackers

Coffee, Petit Fours

Christmas Day Lunch | 99 Per Person

Served 12:00 - 16:00