



FESTIVE LUNCH & DINNERS

at Lincombe Hall

STARTERS

Soup of the Day
croutons, herb oil

Smoked Mackerel
celeriac remoulade, grape, watercress

Duck Parfait
brandy, brioche, spiced plums

MAINS

Festive Roast Turkey
*fennel, sage and onion seasoning, smoked chipolata bacon roll,
duck fat potatoes, gravy*

Slow Roast Pork Belly
*fennel, sage and onion seasoning, smoked chipolata bacon roll,
duck fat potatoes, gravy*

Wild Mushroom Wellington
*spinach and celeriac, roast potatoes, gravy
duck fat potatoes, gravy*

Fillet of Turbot
*sea asparagus, prawn and tomato velouté,
lemon and dill crumb, roast potatoes*

*All served with toasted almond topped brussel sprouts,
honey roast parsnips and cumin roasted carrots*

DESSERTS

Christmas Pudding
brandy, ice cream

Chocolate Orange Mousse
orange gel, sorbet

Eggnog Creme Brûlée
gingerbread sable

£37.50 per person