

Christmas Day Lunch menu

Lunch served between 12pm-4:30pm

Amuse Bouche;

Parsnip velouté with toasted almonds and tikka spiced oil

To start – A choice between;

Layered Foie gras and smoked ham hock terrine, cranberry and lemon chutney, almond bread

Or

Gin cured Loch Duart salmon, pickled cucumber, lemon puree, horseradish cream cheese

Or

Crispy Cornish brie, celeriac remoulade, pickled mushrooms, tarragon emulsion (V)

To follow – A choice between;

Roast breast and slow cooked leg of free range turkey with all the trimmings

Or

Pan seared halibut, red wine glazed onion, caramelised onion puree, potato terrine, lemon thyme cream

Or

Glazed shallot tart tatin, charred Goat's cheese, sage butter roasted cauliflower, rosemary cream (V)

Main courses are served with Duck fat roast potatoes (new potatoes for vegetarians), sprouts with almonds, braised carrot and swede

To finish – A choice between;

'The Star Inn' Christmas pudding, lemon curd ice cream and brandy sauce

Or

Dark chocolate fondant, salted caramel, pistachio, mandarin sorbet

Or

Cinnamon crème brulee, almond granola, granny smith apple sorbet

Or

Selection of English cheese served with seasonal fruit chutney and crackers

(Cheese can be had as an additional course for £7.95 per person)

Digestives

Tea, coffee, mince pies and chocolate truffles

£89.50 per person

£20 deposit per person required on booking

If you have any food allergies or specific dietary requirements, then please consult a member of our team.