

THE
Lampery



Christmas Day Dining



The Prelude

Chefs Amuse Bouche

The Beginning

Duck Liver Terrine, sourdough toast, plum jelly, toasted pistachio

Beetroot cured salmon, dill & Greek yoghurt, piccalilli

Burrata, ratatouille, basil oil

Squash & ginger soup, sage, pecorino crisp

The Interlude

Chefs sorbet

The Main Story

*Turkey Medallions, potato fondant, pigs in blankets,
Brussels sprouts, jus*

Truffle fettucine, wild mushrooms, chives

Grilled salmon, mashed potato, leek velouté

Beef Wellington, mushroom duxelles, parma ham

All served with seasonal vegetables and potatoes

The End

Christmas Pudding, vanilla ice cream, brandy butter

Bramley apple crumble, vanilla ice cream

Selection of British cheese, ale & pear chutney, grapes, biscuits

The Addenda

Coffee & infusions served with mince pies



All our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information is available, please ask a team member for details.