

## Hotel Endsleigh

# Festive Lunch Menu

### Starter

Rabbit terrine, toasted brioche, Madeira reduction, quince jelly

River Wye smoked salmon, caviar, lemon gel and crème fraiche

Chicory and caramelised onion tart, watercress, orange (v)

Celeriac velouté, roasted chestnuts, apple and stilton crumb (v)

### Main

Free range roast turkey, roast potatoes, pigs in blanket, winter vegetables,  
braised red cabbage, sprout velouté

Cornish cod, cauliflower purée, samphire, curried mussel broth

Creedy confit duck leg, crispy duck roll, heritage potato purée, roasted roots and parsley jus

Salt baked Jerusalem artichoke, toasted spelt barley, foraged mushrooms (v)

### Dessert

Endsleigh Christmas pudding, clotted cream, brandy butter, English custard

Almond and poppy seed financier, kumquat compote, nutmeg ice cream

Port and chocolate cremeux, clementine sorbet, hazelnut cannoli

British artisan cheeses, chutney, membrillo, grapes, crackers (£3 supplement)

£25 per person for groups of six or more.

Pre-booking is essential and all bookings require pre-orders seven days prior to reservation.

