

SHUTTERS

THE GODOLPHIN

CHRISTMAS DAY LUNCH 2022

SAMPLE

On Arrival

GLASS OF BUBBLES

For the Table

ROCK OYSTER *Champagne Mignonette GF*

CRAB COCKTAIL *Lettuce Cup GF*

BETROOT, APPLE & SUNFLOWER 'RAVIOLI' *VE/GF*

To Start

LITTLE BIRD GIN & DILL SALMON LOX *Citrus Vinaigrette, Watercress, Croûtes GFO*

OUR CURED DUCK BREAST *Port & Liver Pâté, Spiced Orange Sauce, Seeded Toast GFO*

JERUSALEM ARTICHOKE SOUP *Artichoke Crisps, Chestnuts, Bread VE/GFO*

CORNISH GREY GOAT'S CHEESE *Pickled Mushrooms, Honeycomb, Garlic Crisps V/GF*

The Main Event

WITH ALL THE TRIMMINGS

GOLDEN ROASTED TURKEY *Apricot & Sage Stuffed Leg, Spiced Redcurrants GFO*

ROAST RIB OF BEEF *Bone Marrow Butter, Whipped Horseradish GFO*

SALT BAKED CELERIAC *Truffle Gratin, Chestnut Leek & Apple Compote VE/GFO*

BAKED WILD SEABASS *Buttered Herb Crust, Tarragon Cream GFO*

For Dessert

BRANDY FLAMED CHRISTMAS PUDDING *Cognac & Clementine Butter V*

APPLE TART TATIN *Salted Caramel, Clotted Cream Ice Cream VEO*

DARK CHOCOLATE FONDANT *Pistachio, White Chocolate Sauce, Pistachio Ice Cream V*

To Finish

SHARING CHEESE FOR THE TABLE *Crackers, Last Season's Preserve V/GFO*

GLASS OF PORT

FRENCH PRESS COFFEE *Petit Fours*

£95 PER PERSON | £45 FOR UNDER 12'S

V Vegetarian | VE Vegan | VEO Vegan Option Available | GF Gluten Free | GFO Gluten Free Option Available
A 12.5% Christmas Service Charge will be added to your bill. Please tell us if you have any allergy or dietary requirements.

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