

CHRISTMAS DAY 2025

THE LORD BUTE

HOTEL & RESTAURANT

BY DANIEL SHELLEY

AMUSE BOUCHE

VELOUTÉ OF LEEK & POTATO v
Silken vichyssoise soup, chive crème fraîche.

TERRINE OF HAM HOCK

Apricot, pistachio, spiced chutney, toasted brioche.

TIAN OF HAND-PICKED CRAB
Avocado, citrus gel, micro herbs.

CLASSIC WALDORF v

Celery, apple, candied walnuts, grapes, blue cheese mousse.

BRAISED SHANK OF LAMB
Mustard mash, braised red cabbage, rosemary jus.

ROAST NORFOLK TURKEY

Chestnut stuffing, pigs in blankets, goose-fat roast potatoes, rich gravy.

HERB-CRUSTED FILLET OF COD
Champagne beurre blanc, buttered spinach, confit potato.

BUTTERNUT & BEETROOT WELLINGTON v

Spinach, mushroom duxelles, red wine reduction.

ALL SERVED WITH SEASONAL VEGETABLES
AND ROAST POTATOES

DARK CHOCOLATE & ORANGE TORTE v
Candied orange, crème Chantilly

CHRISTMAS PUDDING v
With a brandy cream sauce

ARTISAN CHEESE SELECTION v
Celery, grapes, quince jelly, homemade crackers

PEAR EN CROUTE v
Walnut-stuffed pear, spiced red wine syrup, vanilla cream.

INCLUDES TEA/COFFEE & MINCE PIES