

Christmas Day Menu

£89.95

A glass of Champagne (or a soft drink) on arrival
Warm sourdough with lemon and thyme butter for the table

STARTERS

Parsnip and apple soup (VG)

Sautéed king scallops cooked in white wine and garlic butter,
topped with breadcrumbs and Pernod

Duck and pig rillettes infused in local Surrey distillery gin
served with fig and apple chutney and toasted sourdough

Heritage beetroot and pear salad served with goat's cheese curd and truffle oil (V)(GF)

MAINS

Roast Norfolk turkey served with goose fat roast potatoes, sage and onion stuffing,
bread sauce, pigs in blanket and seasonal vegetables (GEA)

Rich game casserole served with creamy mash and buttered green beans

Beetroot and butternut squash Wellington served with roasted new potatoes,
seasonal vegetables and vegan gravy (VG)

Whole grilled lemon sole served with sautéed new potatoes,
a lemon caper butter and charred kale and leek (GF)

DESSERTS

Traditional Christmas pudding served with Brandy butter (V)

Apple and raisin crumble served with mandarin sorbet (VG) (GF)

Chocolate and orange cheesecake served with pouring cream (V)

Chocolate fondant served with a cherry compote and vanilla ice cream (V)

AFTER

Selection of cheeses, crackers and chutney



THE SEVEN STARS
RIPLEY