

CHRISTMAS DAY LUNCH

Three courses • £165.00 per person

STARTERS

PRAWN & CRAYFISH COCKTAIL

Baby prawns, brined crayfish tail in a pink Marie Rose sauce, salted green mango, toasted baguette and lemon

CHICKEN LIVER PÂTÉ

Smooth chicken liver parfait, toasted brioche, clementine marmalade, watercress and balsamic dressing

ALEX'S TWICE BAKED CHEESE SOUFFLÉ

Rich, creamy soufflé with a glazed Old Winchester crust

HOT SMOKED SALMON

Warm confit hot smoked salmon, pickled cucumber, caviar and dill butter sauce

MAINS

ROAST TURKEY

Brined and roasted turkey breast, boned and stuffed turkey thigh with cranberries and apricot

BEEF WELLINGTON

Rare fillet of beef wellington, mushroom and truffle mousse, wrapped in a flaky puff pastry

COD & CRAB

Plump fillet of cod topped with crab and herb breadcrumbs, creamed mashed potato, smashed peas and beurre blanc

NUT ROAST WELLINGTON

Cranberry and chestnut spiced nut roast wrapped in a flaky puff pastry

TO FINISH

CHRISTMAS PUDDING

Warm spiced Christmas pudding, served with brandy custard and red currants

LEMON MERINGUE CHEESECAKE

Baked lemon cheesecake, lemon curd, raspberries, raspberry sorbet and crispy meringue

CHOCOLATE HAZELNUT ROULADE

Classic double layer roulade of vanilla and chocolate sponge, with layers of chocolate hazelnut mousse, dulce de leche and white chocolate ice cream

CHRISTMAS CHEESE SELECTION

Chef's selection of three cheeses with grapes, biscuits and chutney

UPPER DECK

• BAR & RESTAURANT •