

# THE CLOSE HOTEL

## CHRISTMAS DAY LUNCH



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Bubbles and canapes

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Jerusalem Artichoke soup, chestnuts and truffle oil

Gin and tonic cured salmon, dill creme fraiche and pickled cucumber

Game terrine, caramelised apples, watercress and hazelnuts

Pumpkin gnocci, sage, walnuts and gorgonzola

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Norfolk Bronze turkey ballotine, sage and onion stuffing, braised red cabbage,  
roasted root vegetables, red wine and thyme jus

Oven roasted venison loin, fondant potato, braised red cabbage, sauteed wild mushrooms,  
Port and Madeira sauce

Pan-roasted line-caught sea bass, langoustine and spinach risotto, pickled fennel

Pappardelle, slow-cooked tomatoes, parmesan and basil

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Traditional Christmas pudding and brandy custard

Sherry trifle

Whiskey and chocolate cremeux, whiskey ice cream and caramel

Apple tart tatin and calvados cream

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Cotswold cheese selection, chutney, celery, grapes and biscuits

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Tea or coffee served with mince pies

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£99 per person