

# Christmas Lunch

Wednesday 25 December 2024

Foie Gras Parfait  
*orange, Madeira jelly, toasted brioche*

Lobster and Salmon Ravioli  
*shellfish bisque*

Roasted Norfolk Bronze Turkey  
*traditional garnish, cranberry and bread sauce*  
***all served with traditional roast vegetables***

Truffled Brie de Meaux  
*The Beaumont honey, crackers*

Dark Chocolate and Panettone  
*cannelloni candied citrus ice cream*

The Beaumont Christmas Pudding  
*brandy sauce*

Truffled Cornish Brie  
Coffee, Petit Fours and Mince Pies

*300.00 per person*  
*150.00 per child (7 - 12 years)*

*Prices include VAT. Please note a discretionary service charge of 15% will be added to your bill.  
Whilst we will do all we can to accommodate guests with food intolerances and allergies,  
we are unable to guarantee that dishes will be completely allergen-free.*

2024

# Christmas Lunch

VEGETARIAN

Wednesday 25 December 2024

Mushroom Parfait

*orange, Madeira jelly, toasted brioche*



Pumpkin and Sage Ravioli

*parmesan velouté*



Potato Gnocchi

*wild mushroom, truffle velouté*

*served with traditional roast vegetables*



Truffled Brie de Meaux

*The Beaumont honey, crackers*



Dark Chocolate and Panettone

*cannelloni candied citrus ice cream*



The Beaumont Christmas Pudding

*brandy sauce*



Truffled Cornish Brie

Coffee, Petit Fours and Mince Pies

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