THE LALEE

CHRISTMAS DAY

LIVE MUSIC 12PM – 6PM
£250pp

WELCOME GLASS OF VEUVE CLICQUOT BRUT YELLOW LABEL

CHEF'S WELCOME CANAPÉS

— FIRST COURSE —

CORNISH CRAB, SMOKED SALMON
cucumber & horseradish

ARTICHOKE & TRUFFLE SALAD
pickled pear & walnut

— SECOND COURSE —

POACHED LOBSTER TAIL
tortellini, carrot, lobster sauce

DELICA PUMPKIN & TRUFFLE RISOTTO
oyster mushroom, toasted pumpkin seed

— MAIN COURSE —

ROAST FOSSE MEADOWS TURKEY
cranberry stuffing, pigs in blankets & bread sauce

FILLET OF BEEF WELLINGTON
mushroom pureé & truffle sauce

CELERIAC & HAZELNUT WELLINGTON
braised leeks & smoke celeriac

— SIDES FOR THE TABLE —

ROAST POTATOES

BRUSSELS SPROUTS
black garlic & almonds

ROAST PICCOLO PARSNIPS & HERITAGE CARROTS

SEASONAL GREENS
caramelised red onions, sumac & golden raisins

— DESSERT —

CHRISTMAS PUDDING
brandy sauce

BOUCHE DE NÖEL

— ADDITIONAL COURSE —

CHEESE SELECTION (£10PP SUPPLEMENT)

A discretionary 15% service charge will be added to your bill. All prices are inclusive of VAT.
For any dietary requirements, allergen information, or specific menu enquiries, please do not hesitate to ask your waiter. Please do inform us of any allergies or intolerance when you place your order.