

CHRISTMAS DAY MENU

£190 per person

Champagne and Canapés



STARTERS

Choose one dish below:

Truffled Wild Mushroom Soup with Smoked Chanterelle Tortellini

Lobster and Scallop Cocktail, with Avocado, Rocket, and Grain Mustard Vinaigrette

Venison Terrine with Blueberry Macarons, Soused Baby Onions and Sherry Reduction

Goats Cheese and Vanilla Poached Pear Tart, Pickled Walnut and Honeyed Chestnut Pesto

MAIN COURSES

Choose one dish below:

Roast Turkey with Duck Fat Roast Potatoes, Brussels Sprouts with Pancetta, Red Cabbage, Chantenay Carrots, Chestnut Stuffing and Chipolatas

Fillet of Beef with Puff Pastry, Mushroom Duxelles, Seared Foie Gras, Fondant Potato Baby Carrots and Red Wine Sauce

Roast Turbot with Jerusalem Artichokes, Squid Ink Risotto, Cumin Roasted Fennel Crème Fraiche Emulsion with Aniseed

'Meat No Meat' Flank of Beef En Croute with Celeriac Dauphinoise Blackberries, Toasted Hazelnuts and Fresh Truffles

DESSERTS

Choose one dish below:

Christmas Pudding, Brandy and Chocolate Sauces, Orange Granite

Sherry Trifle Entremet with Toasted Almonds and Chantilly Cream

Black Forest Fondant with Clotted Cream Ice Cream

Baked Alaska with Winter Berry Compote



Camembert and Fig Crumble



Coffee, Mince Pies and Petits Fours