



CHRISTMAS DAY MENU
Saturday, 25 December 2021
£85 per adult £42.50 per child

AMUSE BOUCHE

Smoked paprika & Gruyère cheese straws, roast shallot mousse, pickled lemon



STARTERS

Wild mushroom & truffle soup, glazed shallots, puffed rice *gfo*
Pan fried scallops, roast cauliflower purée, curried lentils, crispy Parma ham *gf*
Ham hock, chicken & foie gras ballotine, piccalilli, thyme flat bread *gfo*
Venison carpaccio, crispy shallot rings, blue cheese bonbons, garlic & herb aioli *gfo*
Beetroot cured gravadlax of salmon, horseradish cream, pickled cucumber, rye croutes *gfo/df*



MAINS

Roast turkey, chestnut & sage stuffing, goose fat potatoes, sprouts, red wine jus *gfo/df*
Smoked celeriac & mushroom Wellington, sautéed sprout tops, Parmesan sauce
Feather blade of beef, truffle pommes purée, winter greens, Bourguignon jus *gfo/df*
Pan fried halibut, clam chowder, cauliflower fondant, spinach fricassee, lemon
Baked Dover sole, shrimp & pancetta butter sauce, Hasselback potatoes *gfo*



DESSERTS

Christmas pudding, Grand Marnier Anglaise, gingerbread tulle
Champagne and winter berry jelly, pistachio macaroons, chocolate orange shards *gf/df*
Banana & hazelnut brownie, vanilla ice cream, salted dark chocolate sauce
Passion fruit mousse, toffee Madeleines, spiced apple compote *gfo*
Cheese board selection- Keen's Cheddar, Beauvale Blue, Tunworth, Brightwell Ash *gfo*



PETITS FOURS

Salted caramel fudge *gf*
White chocolate, raspberry & Chambord truffles *gf*
Clementine jelly with clove, star anise & cinnamon *gf/df*