



## **Christmas set menu**

### **Starters**

Celeriac, hazelnut & truffle soup. Confit tomatoes *gfo*

Poached hens egg, wild mushroom fricassée, spinach & truffle vinaigrette, brioche *gfo*

Ham hock & leek terrine, pear chutney, sour dough crackers *gfo/dfo*

Beetroot cured gravlax, horseradish cream, olive & dill blinis *dfo*



### **Mains**

Roast turkey, chestnut & sage stuffing, goose fat potatoes, sprout tops *gfo/dfo*

Braised featherblade of beef, tarragon mash, buttered Hispi cabbage *gfo/dfo*

Pan fried seabass, crushed potatoes, lemon butter, cockle popcorn, sea vegetables *gfo*

Wild mushroom & artichoke Pithivier, curried spinach, Parmesan sauce



### **Dessert**

Christmas pudding, Grand Marnier Anglaise, gingerbread tuille

Egg custard tart, pistachio tuille, raspberry sorbet

Chocolate & banana brownie, caramel pecan ice cream, glazed banana

Mulled wine poached pear, almond & sesame Florentine, blood orange sorbet *gfo/dfo*



## **Paradiso coffee and Twinning tea to finish**



**2 courses £30**

**3 courses £35**