



Christmas day menu

£99.95 pp

Amuse bouche

Roast parsnip velouté, honey caviar, walnut & thyme flatbread *dfo*



Starters

Jerusalem artichoke soup, pickled kohlrabi, crispy filo, roast garlic crème fraiche, bacon croutons

Scallop ceviche, red onion & chilli salsa, yuzu dressing, black tapioca crisp *gf*

Pressed ham hock, runny duck egg, piccalilli, roast garlic focaccia *gfo/df*

Loch Duart smoked salmon roulade, cucumber & salmon roe relish, horseradish granita, crispbreads *gfo*

Venison carpaccio, mustard aioli, parsnip crisp, blue cheese bon bon, watercress *gfo/dfo*



Mains

Roast turkey, chestnut & sage stuffing, goose fat potatoes, sprouts, pigs in blankets, red wine jus *gfo/dfo*

Gruyère crusted halibut, cockle & tarragon risotto, poached salsify, preserved lemon

Butternut squash & chestnut Wellington, wilted spinach, tomato velouté *dfo*

Feather blade of beef, horseradish pomme purée, winter greens, bourguignon jus, crispy leeks *gfo/dfo*

Poached turbot fillet, wilted spinach, cider & pancetta sauce, cockle popcorn *dfo*



Desserts

Christmas pudding, Grand Marnier anglaise, gingerbread *gfo*

Lemon meringue cheesecake, cranberry compôte, bitter chocolate tuille

Chocolate delicie, cherry marshmallows, peanut butter biscuit, malt ice cream *dfo*

Egg custard tart, passionfruit curd, pistachio sponge, raspberry sorbet

Cheeseboard selection; Keens Cheddar, Tunworth, Cashel Blue, Rosary Ash



Petit fours

White chocolate, raspberry Chambord truffles

Clementine jelly, clove, star anise and cinnamon



Paradiso coffee and Twining tea to finish

A 10% service charge will be added to your bill