

CHRISTMAS DAY MENU

CANAPÉS AT THE TABLE

STARTERS

CURED DUCK BREAST, CHICORY, PEAR, CANDIED WALNUT (GF)

SMOKED SALMON & CRAYFISH TIAN, KETA CAVIAR, TOMATO CONSOMMÉ (GF)

CHICKEN, TRUFFLE & BABY LEEK TERRINE, CEP MUSHROOM JAM, TOASTED BRIOCHE

SMOKED VENISON LOIN, PICKLED BABY VEGETABLES, WHITE TRUFFLE OIL (GF)

GOAT CHEESE & BEETROOT TERRINE, BUTTERNUT MARMALADE, SOURDOUGH (GF)

MAINS

TURKEY BREAST IN PANCETTA, CHESTNUT & CRANBERRY STUFFING,
PIGS IN BLANKETS, GRAVY (GF)

SADDLE OF LAMB, APRICOT & SPINACH STUFFING, REDCURRANT JUS (GF)

BEEF MEDALLIONS, CHANTERELLE MUSHROOM, SHALLOT & TARRAGON SAUCE (GF)

HALIBUT, LOBSTER MOUSSELINE, WAKAME SEAWEED, SAFFRON CREAM (GF)

ROAST VEGETABLE WELLINGTON, WILD MUSHROOM DUXELLE, ROSEMARY CREAM (V)

DESSERTS

CHRISTMAS PUDDING, RUM BUTTER, BRANDY CREAM (V)

LEMON ASSIETTE, DOUGHNUT, MOUSSE MACARON, TART & SORBET (V)

DARK CHOCOLATE DELICE, HONEYCOMB, FUDGE ICE CREAM (V)

LOCAL CHEESE SELECTION, SEASONAL CHUTNEY, CRACKERS

WINTER BERRY & SLOE GIN JELLY, PEAR SORBET, CANDIED WALNUTS (V/GF)

COFFEE, MINCE PIES & HOMEMADE PETIT FOURS

(V) VEGETARIAN | (VE) VEGAN | (GF) GLUTEN FREE

IF YOU ARE CONCERNED ABOUT ANY FOOD ALLERGIES OR DIETRY REQUIREMENTS PLEASE SPEAK TO A MEMBER OF THE TEAM WHO WOULD BE DELIGHTED TO ASSIST. ALL PRICES ARE INCLUSIVE OF VAT AND A DISCRETIONARY GRATUITY OF 10% IS ADDED TO THE TOTAL BILL AND DIVIDED FAIRLY BETWEEN THE STAFF AND INDEPENDENTLY BUSINESS.