

CHRISTMAS DAY MENU

Champagne & Canapes

Starters

Celeriac, hazelnut and truffle velouté, Boules rustic bread roll, whipped butter V

Crayfish Cocktail, pickled cucumber, crispy capers, lemon, and dill.

Compressed Melon, Prosciutto, Apple, baby Mint.

Pheasant Terrine, pickled Chanterelles, Apricot chutney, Croutes.

Mains

Roast Turkey, stuffing, pigs in blankets, chateaux potatoes, honey roasted parsnip, Panna shay of swede, Brussel sprouts, bacon lardons, red wine jus, and Yorkshire pudding.

Honey Roasted Gammon, stuffing, pigs in blankets, chateaux potatoes, honey roasted parsnip, pannashay of swede, Brussel sprouts, bacon lardons, red wine jus, and Yorkshire pudding.

Roast Wellington butternut squash, lentil, sage, chateaux potatoes, roasted parsnip, pannashay of swede, Brussel sprouts, toasted pumpkin seeds, Wild mushroom jus, crispy kale. V

Pan-fried Halibut, shrimp brown butter, girolle textures, lemon gnocchi, purple sprouting tender stem.

Desserts

Christmas pudding served with brandy cream, redcurrants

Lemon and yuzu tart, candied orange, Vanilla ice cream V

Spiced Rum and caramel Cremeaux Chocolate pot,
Coffee soil, Rum & Raisin Ice cream. V

A trio of cheese, honey figs, candied walnuts, oat crackers & chutney. V

Coffee & Petit Fours