

# CHRISTMAS DAY

12 - 2 . 30pm / 2:30pm - 5pm

£ 70 PER PERSON

Pigs in blankets & homemade mince pies for the table

## STARTERS

Jerusalem artichoke soup with wild Mushrooms, black truffle *(vegetarian)*

Game terrine, Armagnac and prune chutney, pistachios, char grilled rye bread

Beetroot cured salmon, smoked salmon pate, Keta caviar, fennel crackers

London Burrata, blood orange, charred fennel focaccia, cavolo nero

## MAIN

Black legged turkey, duck fat roasties, brussel sprouts with bacon, cranberry sauce, gravy

Beef Wellington, truffle potato puree, black cabbage, girolles, madeira wine sauce

Wild mushroom strudel, spinach pesto, chestnuts, roasted potatoes, winter greens, porcini mushroom gravy  
*(vegetarian)*

Roasted Cornish hake, mussels, sherry clam sauce, pickled samphire

## PUDDING

Port poached pear, pistachio crumb, Madagascan vanilla ice cream

Elgin Christmas pudding, brandy custard,

Cranberry, orange and chocolate Pavlova, coconut cream

Cropwell Bishop Beauvale cheese, toasted soda bread, roasted spiced fig and hazlenut

We work with the best local suppliers for our meat, fish and veg. Our milks and cream are from Northiam Dairy, cheeses by The Cheese Merchant, bread from Dusty Knuckle Bakery, oils and olives from Greg & Paulina on Broadway Market and our eggs are laid by free range Arlington White chickens at Cackleberry Farm in the Cotswolds

Bookings being taken now. Full payment required to secure your booking and food pre ordered to help our team deliver an excellent Christmas Day