


# Christmas Day Menu 2023

£190 per person

Champagne and canapés



## Starters

Truffled wild mushroom soup with smoked chanterelle tortellini

or


Lobster and scallop cocktail, with avocado, rocket, and grain mustard vinaigrette

or

Venison terrine with blueberry macarons, soured baby onions and sherry reduction.

or

Goats cheese and vanilla poached pear tart, pickled walnut and honeyed chestnut pesto



## Main courses

Roast Turkey with duck fat roast potatoes, brussels sprouts with pancetta, red cabbage,

Chantenay carrots, chestnut stuffing and chipolatas

or

Fillet of Beef with puff pastry, mushroom duxelles, seared foie gras, fondant potato

baby carrots and red wine sauce

or


Roast Turbot with Jerusalem artichokes, squid ink risotto, cumin roasted fennel

crème fraiche emulsion with aniseed

or

“Meat no meat” flank of beef en crouete with celeriac dauphinoise

blackberries, toasted hazelnuts and fresh truffles



## Desserts

Christmas pudding, brandy and chocolate sauces, orange granite

or


Sherry trifle entremet with toasted almonds and Chantilly cream

or


Black Forest fondant with clotted cream ice cream

or

Baked Alaska with winter berry compote



Camembert and fig crumble



Coffee, Mince Pies and Petits Fours

If you require information on the allergen content of our foods please ask a member of staff and they will be happy to help you