



















# **CUBITT HOUSE FESTIVE FEASTING**

























# SUNDAY FESTIVE FEASTING MENU ONE

SERVED COURSE-BY-COURSE ON PLATTERS FOR THE TABLE TO SHARE

68 PER PERSON



Warm Coombeshead Farm Sourdough, Butter and Sea Salt

### **STARTERS**

Duck Liver Parfait, Mulled Pears, Warm Spiced Milk Buns Salt Baked Beets and Carrots, Gorgonzola, Hazelnuts, Winter Leaves & Caramelised Orange

### MAINS

Roasted Porchetta with Spiced Quince
Roasted Free Range Chicken with Sage & Garlic Butter and Bread Sauce
Root Vegetable & Truffle Honey Pithivier with Truffle Gravy

# SIDES

Montgomery Cheddar Cauliflower Cheese | Roasted Beef Fat Potatoes Seasonal Greens | Sprouts & Gravy

# **PUDDINGS**

Christmas Pudding and Brandy Sauce Cubitt House Mont Blanc with Chocolate Sauce







# SUNDAY FESTIVE FEASTING MENU TWO

SERVED COURSE-BY-COURSE ON PLATTERS FOR THE TABLE TO SHARE

78 PER PERSON



Warm Coombeshead Farm Sourdough, Butter and Sea Salt

## STARTERS

Baked Hand-Dived Scallops, Montgomery Cheddar and Cream Gratin Fried Burrata, Winter Leaves, Citrus-Honey Vinaigrette and Toasted Chestnuts

## MAINS

Roasted Angus Beef Rump, Horseradish Crème Fraîche Roasted Free Range Chicken with Sage & Garlic Butter and Bread Sauce Root Vegetable & Truffle Honey Pithivier with Truffle Gravy

# SIDES

Montgomery Cheddar Cauliflower Cheese | Roasted Beef Fat Potatoes Seasonal Greens | Sprouts & Gravy

## **PUDDINGS**

Christmas Pudding with Brandy Sauce Black Forest Pavlova



