



## CHRISTMAS DAY

### CANAPES

Handpicked Devon crab toasts  
Truffled cheese croquettes

### STARTERS

Cornish lobster & prawn cocktail  
apple & fennel, Marie Rose sauce

Yorkshire game & pistachio terrine  
sloe gin chutney, walnut & raisin toast

Chicory & blue cheese salad v  
mulled wine pear, walnuts

Spiced winter squash soup v  
pumpkin seed loaf

### MAIN COURSES

Roast turkey breast  
pigs in blankets, creamed sprouts, bacon & pecan stuffing  
*Served with duck fat roast potatoes, braised red cabbage, honey roasted parsnips*

Fillet of Dexter beef  
chicken paté, potato terrine, black truffle, Madeira bone marrow sauce, turnips

Roast Skrei Cod  
caper & shrimp butter, grilled gem hearts, Cornish lobster sauce

Celeriac & Brussel sprout tart v  
Old Winchester cheese, swiss chard leaves

### DESSERTS

Chestnut & hazelnut fondant  
clotted cream ice cream

Winter berry Swiss roll  
almond brittle, vanilla cream

Christmas pudding  
brandy custard

British cheese board  
apple & raisin chutney, crackers

£110 MENU

pb Plant Based v Vegetarian

Please let us know of any dietary or allergen needs