

CHRISTMAS DAY

4 course menu - £355

STARTER

PRESSED GAME TERRINE

Bacon, Prune, Port Wine & Plum Purée, Toasted Brioche

or

SMOKED SALMON & WHIPPED GOAT'S CURD

Potato Salad, Red Onion, Chive, Caviar, Rye Cracker

MIDDLE COURSE

FILLET OF CORNISH TURBOT

Shellfish Orzo, Spinach, Lobster Velouté

MAIN COURSE

FREE RANGE NORFOLK BRONZE TURKEY

or

BERKSHIRE VENISON WELLINGTON

Baked Celeriac, Truffle Jus

main courses served with

Sausage Stuffing, Pigs in Blankets

Roasted Carrots, Parsnips, Potatoes, Spiced Braised Red Cabbage,

Traditional Bread Sauce

DESSERT

sharing for the table

CHRISTMAS PUDDING

Brandy Anglaise

and

TAHITIAN VANILLA CHESTNUT & BLACKCURRANT BÛCHE DE NOËL

or

CARAMEL POACHED PEAR

Warm Chocolate Sauce, Almond Crèmeux

or

SEASONAL CHEESE SELECTION

Crackers, Fruit Bread, Grapes, Celery

CHRISTMAS DAY VEGAN

4 course menu - £355

STARTER

AUBERGINE & TOFU TARTLET

Smoked & Crisp Aubergine, Onion Jam, Pine Nut

MIDDLE COURSE

ITALIAN WINTER LEAVES

Cashew Curd, Carrot, Clementine

MAIN COURSE

TRUFFLED CELERIAC & GOLDEN BEETROOT CROUSTILLANT

Caramelised Celeriac Purée, Kale, Celeriac Jus

or

BRAISED WHITE ONION

Tapioca Crisp, Root Vegetables, Trompette Mushrooms, Truffle Jus

DESSERT

SPICED PANNA COTTA

Sherry & Orange Compote, Speculoos Biscuit

or

REDCURRANT & VANILLA BAUBLE

Coconut Sorbet