

..... CHRISTMAS DAY

Five courses and canapés - £60 per person

Served 11am to 5pm

..... STARTERS

Cream of Pumpkin and Sage Soup (v)

Citrus Cured Salmon

beetroot and juniper berry mayonnaise with pickled cucumber

Goats Cheese Bonbons (v)

sweet potato puree with parmesan crisps

Duck Liver Parfait and Smoked Duck Breast

plum and hoisin chutney

..... MAIN COURSES

Butter Roasted Crown of Turkey

cranberry stuffing, duck fat roasted potatoes, pigs in blankets and seasonal vegetables

Roast Sirloin of Beef

Yorkshire pudding, creamed horseradish and watercress

Daube of Venison

chestnut and quince sauce, celeriac puree, buttered chantenay carrots and curly kale

Pan Fried Turbot

truffle oil mash, buttered baby leeks with pernod and velouté sauce

Camembert, Fig and Onion Tart (v)

buttered greens and sesame dressing

..... SORBET

..... DESSERTS

Christmas Pudding brandy sauce and redcurrants

Chocolate Brownie mango puree, white chocolate ice cream and honeycomb

Lemon Posset pistachio praline and cardamom and cranberry biscotti

Mulled Winter Fruit Meringue spiced clementine cream and blood orange sorbet

..... CHEESEBOARD WITH CRACKERS

Gluten free requests can be catered for

