

CHRISTMAS EVE MENU

£55 per person

STARTERS

Cream of cauliflower soup, truffle oil, Dorset smoked burns cheese

Confit of duck terrine, pistachio kumquat, rocket salad

Scottish smoked salmon & soft cheese roulade, dill & fennel salad

Avocado & hazelnut moose, aniseed crumb, basil oil

MAIN COURSE

Slow cooked shoulder of lamb, Vanilla parsnip puree, fondant potatoes, lamb jus

Herb crusted chicken breast, dauphinoise potato, romesco sauce, seasonal vegetables

Roast Sirloin of English beef, Yorkshire pudding, seasonal vegetables, red wine gravy

Grilled fillet of bream, smoked haddock & potato chowder, tender stem broccoli

Beetroot & goats cheese tart, ratatouille, caramelised banana shallots

DESSERT

Chocolate and Orange fondant, clotted cream

Cranberry & white chocolate tart, berry sorbet

Banoffee delice, caramelised bananas

Selection of English cheeses served with apple chutney, crackers and bread

Tea/Coffee and festive treats

BOOKING

50% payment taken upon booking

