



CHRISTMAS DAY MENU 2020



Starters

Celeriac & Hazelnut Soup, Truffle Oil, Bacon Bits

Smoked Salmon, Crab, Avocado, Torched Cucumber,
Fennel & Apple, Brown Crab Mayonnaise

Duck Liver Pate, Port Jelly, Pistachios, Fig Compote, Brioche Toast

Goats Cheese Bonbons Coated in Almonds, Beetroot Relish,
Watercress & Almond Pesto

Intermediate

Champagne & Pomegranate Sorbet

Mains

Roast Crown of Turkey, Leg Meat Croquette, Duck Fat Roast Potatoes, Stuffing,
Sautéed Sprouts With Chestnuts, Kale, Roast Carrot & Honey Glazed Carrots

Roast Tail of Monkfish Wrapped in Bacon, Butternut Squash Risotto,
Chestnut Mushrooms, Sage, Pumpkin Seeds, Parmesan

Roast Sirloin of Beef, Cooked Pink, Duck Fat Roast Potatoes, Yorkshire Pudding,
Parsnip Puree, Roast Carrot, Green Beans, Horseradish

Traditional Nut Roast, Red Pepper Puree, Roast Root Vegetables

Dessert

Traditional Christmas Pudding, Brandy Sauce, Clotted Cream Ice Cream, Redcurrant Compote

Egg Nogg & Egg Nogg Shortbread Cookies

Assiette Of Chocolate, Dark Chocolate & Hazelnut Tart, White Chocolate Ganache,
Salted Caramel Brownie, Vanilla Ice Cream

Selection of 5 Cheeses, Crackers, Grapes, Celery, Chutney & Walnuts

Coffees or Teas with Seasonal Treats

£80 Per Head

