

CHRISTMAS DAY MENU



TO START

CONFIT DUCK TERRINE

served with spiced tomato chutney & rocket

SCALLOP

served with bisque sauce & pickled seaweed

CAULIFLOWER VELOUTÉ

served with truffle oil & sourdough

TO CONTINUE

ROAST TURKEY

chestnut stuffing, buttered sprouts, honey glazed parsnips,
roast potatoes

45-DAY DRY AGED FILLET OF HEREFORD BEEF

winter chanterelles, fondant potato, port jus

WOODLAND MUSHROOM WELLINGTON

glazed hen of the woods, tarragon cream sauce

TO FINISH

CHRISTMAS PUDDING

aerated brandy custard, roasted nuts, pomegranate

DARK CHOCOLATE & CHERRY CRÉMEUX

amaretto cherries, almond soil & vanilla ice cream

CINNAMON PARFAIT

rum & raisin rice pudding, caramel, croissant arlette