



CHRISTMAS EVE MENU

£85 per person

3 Course Set Menu with a Welcome glass of bubbles

STARTERS

Sea bream ceviché, oyster & cucumber bavaois

Grilled Morteau sausage, salad of conference pears and white tarbais beans

Smooth duck parfait, fig & sultana chutney, toasted brioche

Montgomery cheddar cheese soufflé, winter squash, candied & pickled walnuts

MAIN COURSES

Sutton Hoo chicken, mushrooms 'vin jaune style', Charlotte potatoes

Grilled piece of beef, grilled Tropea onion, green flat beans, Borderlaise sauce

Sea trout, grilled sand carrots, yuzu kosho, smoked salmon sauce

Tortelloni of green vegetables & mint, sage & Pecorino

DESSERT

Crisp craquelin choux bun, quince jam

'Nicaraguan 70% chocolate & Piedmontese hazelnuts

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Petit Fours

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Selection of artisanal English & French cheese, sour cherry & raisin bread (supp 10)

Clos Maggiore Hand Made Chocolates (20 pieces) in a Special Presentation Box 25.00