

CHRISTMAS DAY

5 Courses from £110 per person

Amuse bouche

Oscietra caviar, Jerusalem artichoke crisps, shaved winter truffle

Smoked halibut blini, lemon mascarpone, caper berries

Sourdough, whipped cranberry & orange butter (v)

Starters

Baked Ragstone goat's cheese tart, candied walnuts, torched chicory,
pear & sherry dressing (v)

Mulled wine cured salmon, pickled cucumber ribbons, horseradish crème fraîche

Roasted parsnip velouté, dill oil, chestnut crumb, sourdough (v/ vg)

Venison, rabbit & grouse terrine, celeriac remoulade,
prune & brandy chutney, toasted brioche

Refresher

Lemon sorbet, Prosecco (vg)

Mains

Ballotine of Norfolk bronze turkey, brussels, bacon & chestnuts, roasties,
maple glazed root vegetables, pigs in blankets, swede & squash mash,
braised red cabbage, bread sauce, turkey gravy

Braised short rib of beef, truffled mash, caramelised shallot, pancetta, porcini jus

Wild sea bass, brown shrimp & lobster crushed new potato, samphire, bisque

Mushroom & chestnut pithivier, kale, caramelised onion 'fondue',
madeira & mushroom cream sauce (v/vg)

Desserts

Traditional Christmas pudding, brandy custard, orange (v)

Dark chocolate creameux, salted caramel, olive oil, honeycomb (v/vg)

Spiced clementine crème caramel, hazelnut cookie (v)

British cheese selection, quince, grapes, sourdough crackers (v)