

# CHRISTMAS DAY MENU

CREAM OF PUMPKIN & THYME SOUP (V)  
shaved chestnuts, warm cheddar, thyme scone

TRIO OF SALMON  
smoked, tartar, treacle cured with compressed cucumber, baked new potatoes, keta caviar, dill cream

VENISON, PHEASANT & PISTACHIO TERRINE  
pickled quail egg, toasted brioche, cucumber sauce



CLASSIC ROAST BRONZE TURKEY  
chestnut & herb stuffing, bacon & chipolata rolls, cranberry compote, bread sauce, roast gravy

GRILLED SEABASS FILLET  
green beans, cauliflower puree, fresh coriander, curried clam & coconut cream

ROAST LOIN & BRAISED BELLY OF LOCALLY REARED PORK  
baked stuffed apple, black pudding fritter, parsnip puree & cider gravy

WILD MUSHROOM MASCARPONE & TRUFFLE OIL RISOTTO  
sauté artichoke, poached duck egg, parmesan glaze

All dishes include  
goose fat roast potatoes & seasonal vegetables



HOMEMADE CHRISTMAS PUDDING  
champagne sabayon & clotted cream

MULLED WINE JELLY  
poached tangerine, hazelnut brittle & cinnamon ice cream

SELECTION OF LOCAL CHEESES  
warm fig & walnut bread, spiced apple & ale chutney



TEA & COFFEE  
egg nog truffles

INCLUDED IN PACKAGE. £89PP FOR NON RESIDENTS