

CHRISTMAS DAY

CANAPES ON ARRIVAL

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CREAM OF PUMPKIN & THYME SOUP (V)

shaved chestnuts, warm cheddar, thyme scone

TRIO OF SALMON

smoked, tartar & treacle cured
compressed melon, mustard seed caviar, dill cream, croute

VENISON, PHEASANT & PISTACHIO TERRINE

pickled quail egg, toasted brioche, vanilla sauce

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CHAMPAGNE SORBET

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CLASSIC ROAST BRONZE TURKEY

stuffing, bacon & chipolatas, bread sauce, roast gravy

ROAST SIRLOIN OF HEREFORD BEEF

yorkshire pudding, red wine gravy

GRILLED SEABASS FILLET

green beans, cauliflower puree, fresh coriander
clams, coconut & lemon grass cream

ROAST LOIN & BRAISED BELLY OF LOCALLY REARED PORK

stuffing, parsnip puree, cider gravy

WILD MUSHROOM, MASCARPONE & TRUFFLE OIL RISOTTO (V)

sautéed artichoke, poached duck egg, parmesan glaze

ALL DISHES INCLUDE

goose fat roast potatoes, cheesy cauliflower & seasonal vegetables

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HOMEMADE CHRISTMAS PUDDING

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

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Tea & Coffee