



Christmas Menu

£105 PER PERSON

STARTER

ROASTED PARSNIP & APPLE SOUP *with truffle oil, Parmesan crisp and artisan bread*
DUCK & ORANGE PÂTÉ *with spiced plum chutney, toasted sourdough and micro greens*
ROASTED FIG & PROSCIUTTO SALAD *with honey dressing, toasted walnuts and crumbled blue cheese*
LUXURY PRAWN & CRAYFISH COCKTAIL *with lobster mayonnaise, avocado purée, cucumber ribbons and melba toast*

AMUSE BOUCHE

CHAMPAGNE SORBET PALATE CLEANSER *with mint and candied citrus zest*

MAINS

TRADITIONAL ROAST TURKEY *with chestnut stuffing, bread sauce, cranberry compote, goose fat roast potatoes, brussels sprouts with pancetta, honey-glazed carrots and rich turkey gravy*
HERB-CRUSTED RACK OF LAMB *with dauphinoise potatoes, red wine jus, mint gel and seasonal vegetables*
ROASTED SALMON EN CROÛTE *with spinach and hollandaise, served with duchess potatoes and steamed asparagus*
BUTTERNUT SQUASH & SAGE RISOTTO *with toasted pine nuts, crispy kale and aged Parmesan*

DESSERT

TRADITIONAL CHRISTMAS PUDDING *with vanilla-infused brandy anglaise and crystallized redcurrants*
CARAMELISED SPICED ORANGE CRÈME BRÛLÉE *with cinnamon-dusted shortbread and delicate candied citrus*
VALRHONA CHOCOLATE FONDANT *with sea salt caramel coulis and vanilla bean ice cream*
FESTIVE CHEESE SELECTION *with artisan crackers, grapes, celery and homemade chutney*
(£4pp Supplement)

Finish off with freshly brewed coffee or tea served with handmade chocolate truffles and mini mince pies

