



CHRISTMAS DAY MENU

(£55 per head)

Honey roasted parsnip & butternut squash soup served with a roast fennel seed crème fraiche

Ham hock, smoked chicken & foie gras terrine served with piccalilli and toasted brioche

Pan-fried pigeon breast with olive & walnut toast and pickled red cabbage with apple

Tian of potted shrimps, smoked salmon and gravad laks served with marie rose sauce

Champagne and melon sorbet

Spit roast free range turkey crown stuffed with cranberry, chestnut and dry cured bacon

Fillet of beef wellington with a layer of foie gras, mushroom duxelle and spinach with puff pastry

Roasted organic cod supreme with a polenta & herb crust

Gateaux of olive oil & thyme roasted Mediterranean vegetables with courgette and cherry tomato couscous

(All served with a selection of roasted and seasonal vegetables and roasted potatoes)

Christmas pudding soaked in brandy served with a brandy crème anglaise and split redcurrants

Brandy snap baskets dipped in dark chocolate with crème patisserie and Grand Marnier glazed strawberries

Trio of chocolate: white chocolate tart, dark chocolate mousse and a milk chocolate and hazelnut trifle

Traditional English cheese board served with fig, balsamic fig chutney, celery and biscuits

Coffee and hot mince pies