





CHRISTMAS DAY MENU

SELECTION OF HOMEMADE BREADS

Cultured English butter

DORSET CRAB SALAD

Avocado, compressed apple

SALT BAKED CELERIAC

Compressed apple, roasted yeast

LOBSTER RAVIOLO

Cauliflower, samphire, bisque

ROQUEFORT & CONFERENCE PEAR TARTLET

Port reduction, bitter leaves

HIGHLAND VENISON TARTARE

Smoked egg yolk, truffle, pickled mushroom

DUCK LIVER PARFAIT

Chicory & orange marmalade, gingerbread

POTATO & GRUYÈRE TERRINE

Smoked onion ketchup

















ROASTED CROWN OF NORFOLK BRONZE TURKEY

Sausage meat, cranberry & chestnut stuffed legs, pigs in blankets, traditional roast vegetables, gravy

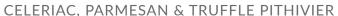
ROASTED FILLET OF DRY AGED HEREFORD BEEF

Braised short rib, Jerusalem artichoke, Roscoff onion, mashed potato, truffle, red wine jus



STUFFED DOVER SOLE

Scallop & prawn mousse, caviar, salsify, kale, champagne velouté



Baby leeks, cranberries, chestnut, roasted sprouts





EGGNOG PARFAIT

Cranberry



HOMEMADE TRADITIONAL CHRISTMAS PUDDING

Brandy anglaise



Chocolate sorbet, orange



HAZELNUT PARIS-BREST

Baileys, praline, chocolate

SELECTION OF FINE TEAS, COFFEE, HOMEMADE PETITS FOURS













SELECTION OF HOMEMADE BREADS

Bouchard Finlayson olive oil

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WILD MUSHROOM TARTLET

Truffle, vegan Parmesan



SALT BAKED CELERIAC

Date purée, chestnut, Granny Smith, truffle





ROASTED BEETROOT & ORANGE SALAD

Bitter leaves, port reduction

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ROASTED SQUASH, TRUFFLE & CHESTNUT PITHIVIER

Baby leeks, cranberries, roasted sprouts



SOUR CRANBERRY MOUSSE

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Candied orange

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MONT BLANC

Chestnut, meringue

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SELECTION OF FINE TEAS, COFFEE, HOMEMADE PETITS FOURS



