

Christmas day

£95 per person

Amuse bouche

Scallop tartare, cucumber gazpacho

Starter

Beetroot and gin cured salmon gravlax, quail's egg, pickled cucumber
Pressed terrine of pork cheeks, smoked ham hock and charred baby leek

Mushroom consommé

Sorbet

Pear sorbet

Main

Turkey and apricot roulade, roasted root vegetables, crushed sprouts with chestnuts and
bacon, pigs in blankets, garlic roasted potatoes and cranberry jus

Pan fried sea bass fillet, braised fennel, sauteed potatoes, white wine sauce

Tournedos Rossini, fillet steak with pate, sauteed spinach, wild mushrooms and red wine jus

Cauliflower steak, spiced cauliflower puree, pomegranate salsa, herbed parmentier potatoes

Dessert

Traditional Christmas pudding, brandy sauce

Cinnamon spiced crème Brule

Salted caramel and chocolate tart clotted cream ice cream

Cheese board, biscuits, chutney and grapes