



Christmas Day 2017

Starters

Roasted Pumpkin velouté, candied hazelnuts & sour cream

London cure smoked salmon, celeriac rémoulade & caviar

Foie gras & ham hock terrine, clementine marmalade, toasted brioche

Roasted Jerusalem artichoke & salt baked beetroot, cow's curd, lavender honey

Dorset crab, pickled fennel, crème fraiche & rye bread crisps

Mains

Roast Norfolk Bronze turkey, sprouts, glazed root vegetable, roasties & stuffing

Roast fillet of beef, bordelaise, garlic & potato purée, black truffle

Sea bass, shellfish & tarragon veloute, sea vegetables

Creamed polenta, roasted ceps, buttered sprouts, black truffle & Berkswell

Grilled monkfish, smoked artichoke, lobster & forest mushrooms

Desserts

Christmas pudding, brandy custard

Chocolate tart, ginger bread & clotted cream

Vanilla crème brûlée, lemon madeleine

Sticky toffee pudding with stem ginger ice cream

Profiteroles, salt caramel & cinnamon ice cream

Beenleigh Blue, chutney & oatcakes

£100 per person