



Christmas Day 2019

Roasted Pumpkin velouté, shaved chestnuts & soured cream

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Beetroot cured Scottish salmon, pickled cucumber, dill mayonnaise

Confit duck & chicken terrine, clementine marmalade, mâché salad

Baked Vacherin, warm potato & toasted hazelnut salad, Perigord truffle

Dorset crab, creme fraiche, avocado, ruby grapefruit, soft herbs

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

Beef fillet, bordelaise, garlic & potato purée, black truffle

Roasted halibut, lobster & lemon caper butter sauce

Jerusalem artichoke & Champagne risotto, roasted ceps, artichoke crisps

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Christmas pudding & brandy custard

Chocolate "Bluebird" hazelnut, raspberry

Vanilla crème brulee, lemon madeleine's

Custard & nutmeg tart, Yorkshire rhubarb

Stilton & oat cakes

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Coffee, tea & mince pies

£110.00 per person