

CHRISTMAS DAY MENU

3 Courses £85 per guest including a glass of Champagne

STARTERS

Celeriac Soup

Roasted Apple, Chestnuts & Truffle Cream

Treacle Cured Scottish Salmon

Heritage Beetroots, Radish, Fennel, Lemon Jelly

Confit Gressingham Duck Terrine

Apple & Celeriac Remoulade, Smoked Duck, Fig Chutney, Toasted Brioche

Heritage Beetroot

Capriccio, Whipped Cerney Ash Cheese, Black Olive Tuile Cracker, Candied Walnuts

MAINS

Hereford Beef Roasted Filet

Braised Ox Cheek & Goose Liver Ravioli, Charred Baby Vegetables, Port Wine Jus

Pan-Fried Lemon Sole

Cornish Crab Mayonnaise, Compressed Cucumber, Caviar Butter

Chargrilled King Trumpet

Green Lentil, Butternut Purée, Medjool Date & Pine Nuts, Barkham Blue Cheese, Gougères

Norfolk Turkey

Giblet Gravy, Chestnut & Cranberry Stuffing, Duck Fat Rosemary Potato, Seasonal Vegetables

DESSERTS

Our Pastry Chef's favourites on a Sensational Dessert Buffet