



Christmas Day Menu

Amuse Bouche

Glass of English sparkling wine

Winter vegetable consommé (v) (gf opt)

Mushroom parfait, pickled mushrooms, heritage carrots, herb dumplings

Duck & chicken liver parfait (gf) (v opt)

Sourdough croutons, red onion jam, pickled mustard, torched Victoria plum

Loch Duart Salmon 'mi cuit' (gf opt)

cucumber & radish salad, dill crème fraiche, mini wholemeal loaf

Seafood cocktail (gf)

Cornish lobster, poached prawns, Marie Rose sauce, gem hearts & apple

Free range Norfolk bronze turkey roasted on the crown (gf opt)

Choux farci, sausage & sage stuffing, bacon wrapped chipolata, turkey jus

Scottish Gigha Halibut (gf)

braised chicory, fennel, bouillabaisse sauce

Stokes Marsh Farm Fillet of Beef Mignons (gf opt)

Duck & foie gras mousse, toasted brioche, roast shallot, beef shin croquette, peppercorn sauce

Slow roast venison haunch (gf opt)

brussel tops, triple cooked parsnips, pickled red cabbage, game jus

Pumpkin & squash terrine (v) (gf)

Savoy cabbage, chestnut puree, roast salsify

All served with garlic roast potatoes, honey roast roots, braised red cabbage, Brussel sprouts & chestnuts

Lemon & basil sorbet, candied lemon

Steamed Christmas Pudding (gf opt)

Lashings of brandy custard

Almond & hazelnut nougat (gf)

Caramelised white chocolate, torched clementines, sherry pickled berries

Baron Bigod cheese (gf opt)

Sourdough brioche, walnut ketchup, golden raisins & honey

'after 8' (gf opt)

Chocolate marquise, aerated chocolate, mint powder, feuilletine

£99 per person

Bookings & pre-orders only.