CHRISTMAS DAY MENU

APERITIF

Glass of Albury Vineyard Classic Cuvee on arrival

FOR THE TABLE

Canapés of Crab doughnut & coconut flakes, Beef carpaccio on parmesan shortbread,
Beetroot tartare & goat's cheese croustade

STARTERS

Guinea fowl & pistachio terrine with mulled wine jelly, parsnip puree & kale crisp (gfo)

Cured & torched salmon with beetroot carpaccio, caviar & dill creme fraiche (gf)

Porcini mushroom 'scallops', celeriac puree, pine nut, dates & beurre noisette (gf/v/pbo)

Spiced pumpkin veloute served in an onion squash with toasted pumpkin seeds & chive oil (v/gf)

MAINS

Honey parsnips, glazed carrots, charred chestnut Brussels and pigs in blankets for the table

Roast crown of turkey breast & honey roast gammon with a Yorkshire pudding,
pork chestnut stuffing & bread sauce (gfo)

Venison loin served pink, braised venison pithivier, red cabbage puree, King oyster mushroom & purple kale

Fillet of halibut, pomme anna, brown shrimp & caviar cream sauce (gf)

Butternut, spinach & chestnut mushroom hand rolled Wellington with parsnip puree (v)

DESSERTS

Chocolate Cointreau cremeuex, chocolate tuille & whipped Chantilly (gf)

Christmas pudding, brandy caramel sauce & clementine sorbet

Panettone trifle, champagne jelly, poached plums, creme anglais & candied pecans

Hampshire Tunworth, oatcakes & quince jelly, served with a glass of tawny port

TO FOLLOW

Mince pies & stollen

£125 PER ADULT

(v) vegetarian (pb) plant based (gf) gluten free (o) available
Please note any allergies or intolerances clealry on your pre order.
Please note, a discretionary 12.5% service charge will be added to all Christmas Day bookings.