



CHRISTMAS DAY

APERITIF & CANAPES AT THE TABLE

Glass of Albury Vineyard Classic Cuvee on arrival

5-spiced duck skewer with toffee popcorn

Crab profiterole

Butternut and caramelised celeriac puree with sesame

STARTERS

French onion soup, gruyere cheese crouton and parmesan crumb

Duck pate en croute with house pickles and plum gel

Lobster ravioli with chicken sauce and Jerusalem artichoke crisp with caviar

Beetroot parcels with whipped goat's cheese, puffed wild rice and bronzed fennel (gf/v)

MAINS

Honey parsnips, glazed carrots and charred Brussels with crumbed chestnuts for the table

Roast crown of turkey leg and breast with a Yorkshire pudding, creamed leeks, pork and chestnut stuffing, smoked bacon wrapped chipolata and bread sauce (gfo)

Surrey Farm beef fillet served pink, truffled celeriac puree, bourginon jus, pulled beef croquette, cavolo nero crisp (gf)

Roasted fillet of turbot, champagne beurre blanc, parsnip puree, charred leeks (gf)

Pot roasted hen of the wood mushroom, truffle mushroom puree, parsley emulsion and new potato crisps (gf/pb)

DESSERTS

Mulled Winter Berry Pavlova, white chocolate chantilly cream and spiced berry compote (gf)

Christmas pudding, brandy creme anglais, clotted cream and candied clementines

Chocolate delicie, caramelised banana and Julian's mince pie ice cream

Hampshire Tunworth, crispbread and sticky fig chutney, served with a glass of tawny port

TO FINISH

Mince pies and stollen

£130 PER ADULT

(v) vegetarian (pb) plant based (gf) gluten free (o) available

Please note any allergies or intolerances clearly on your pre order.

Please note, a discretionary 12.5% service charge will be added to all Christmas Day bookings.