



# Christmas Day

25TH DECEMBER 2022

£90 PER PERSON

## STARTERS

Baked potato and leek soup with a cheese straw, bacon praline and celery salted poached egg (v)

Venison carpaccio with parsnip purée, baby beetroots, sherry pickled onions and a mint, parmesan, and parsnip gremolata

Crab pâté with radish, celeriac and carrot ceviche with oyster emulsion and horseradish tuille

Whipped black truffle brie, candied walnut and rocket pesto, date syrup with focaccia sippets

## FROM THE CARVERY

Roast turkey breast, Roast sirloin of beef, Honey roast gammon  
Sweet potato, chard, goats' cheese and pine nut loaf, garlic and herb stuffed mushroom, wilted greens with a butternut squash and caraway purée (v)

*Served with roast potatoes, parsnips, brussels sprouts, braised red cabbage, cauliflower & broccoli cheese, Chantenay carrots, pigs in blanket, apricot stuffing, Yorkshire pudding and jus*

## DESSERT

Apple and almond mille-feuille with ginger snow, rhubarb compote with ricotta crème anglaise

Bucks fizz Christmas pudding, orange sauce, champagne-soaked figs with julienne of mango

Chilled chocolate fondant, chocolate polenta and hazelnut biscuit with salted caramel sauce and spun caramel hazelnuts

Clementine, cranberry and pistachio meringue, clementine gel, pistachio ice cream with cranberry coulis

