



Christmas Day 2021

£85 per person

Selection of Canapés & a Glass of Blanquette de Limoux

STARTERS

Spiced Carrot & Rosemary Soup

herb oil, garlic croutons

Slow Cooked Lamb Breast

celeriac puree, wild mushroom, kale, red wine sauce

Pan Fried Scallops

pea puree, black pudding crumb, pea salsa, watercress

Crispy Polenta (vg)

garlic mushrooms, rocket & parmesan

MAINS

Roast Turkey Breast

roast potatoes, honey roasted root vegetable, brussels sprouts, braised red cabbage, pigs in blankets, cranberry sauce & gravy

Venison Haunch Steak

sweet potato fondant, braised red cabbage, parsnips, pickled blackberries, port sauce

Roasted Hake

saffron & clam risotto, crispy seaweed, dill oil, watercress

Beetroot & Squash Pithivier (vg)

roasted heritage carrots, beetroot gel, roasted shallot & red wine sauce

Roasted Guinea Fowl Breast

buckwheat, crispy bacon, braised leeks, kale, tarragon cream

PUDDINGS

Christmas Pudding

spiced berry compote, brandy cream

Chocolate & Orange Mousse

shortbread, candied orange, vanilla cream

Salted Caramel Tart

bailey's cream, honeycomb

Selection Of British Cheeses

served with grapes, chutney, celery & biscuits

Selection of Homemade Chocolates