

***Christmas day***

***Starter***

Wild mushroom & tarragon soup, Truffle oil & herb croutons

Whole baked petit Garlic and rosemary camembert, Caramelised onion chutney, ciabatta crostini

Pan seared scallops, Pea puree & crisp parma ham

Chicken liver & brandy parfait, Toasted ciabatta, fig & pear chutney

***Main course***

Roast turkey with all the Christmas trimmings and rich turkey gravy

English beef fillet Rossini, Garlic duchess potato, Black Italian truffle, Red wine jus

Roast winter vegetable Wellington, wilted spinach, Fondant potato, Herb velouté

Pan fried loin of cod & king prawns, Winter kale, Roasted new potato & shallot parmentier, Sauce vierge

*All main meals are served with side vegetables for the table*

***Dessert***

Christmas plum pudding, Brandy sauce

Winter pinecone Caramel truffle, Amaretto crumb, Bourbon vanilla ice cream

Mulled wine poached pear, Gingerbread ice cream

Cornish yarg, Baron Bigod and Shropshire blue cheese, crackers, celery & spiced bramley apple chutney

Tea, Coffee & chefs’ selection of petite fours