



# Christmas Day

## AMUSE

Scallop, pea puree and chorizo oil  
Duck pate, orange gel on a garlic croute  
Cream cheese, beetroot and truffle tart

## STARTERS

Salmon tartare with mediterranean tomato bread  
Parsnip and white truffle soup served with parsnip crisps (v) or (pb)  
Chicken and smoked ham terrine with pickled silver skin and blackberry  
Roasted chilli heritage tomatoes with guacamole, lemon curd and  
pickled shallots on sourdough (v) or (pb)

## MAINS

Grilled cauliflower steak with all the trimmings (pb)  
Beef Wellington with pomme puree and fine beans  
Lemon sole with confit lemon caper sauce and Hasselback potatoes  
Roast turkey, stuffing, pigs in blankets, roasted potatoes, sticky red cabbage,  
maple carrots, brussels sprouts and gravy

## DESSERT

Trillionaire tart with chocolate sauce and chocolate crumb (pb)  
Xmas pudding with brandy butter ice cream  
Lemon posset with rosemary shortbread  
Tiramisu with candied clementine

## AFTERS

Mini chocolate mousse  
Apple and calvados sorbet

£97 PER PERSON