



# Christmas menu

## Starter

Hot smoked salmon, beetroot textures, lemon & horseradish crème fresh (f, d)

Chicken & black pudding terrine, pickled festive vegetables, brioche (sd, g, d)

Braised Ham hock, pickled apple, radish, herb salad (m)

Fig & Manchego tart, herb salad, honey dressing (d)

Smoked Cornish mackerel, charred cucumber, orange & dill salad (f, sd)

Gressingham Smoked duck, celeriac & apple remoulade, quince jelly (e, d)

## Mains

Bronze turkey crown, duck fat potato, with all the trimmings & cranberry jus

Roast sea bream, saffron fondant, roast Brussels tops, champagne & dill cream sauce

(f, d)

Pan roasted cod, fennel & potato gratin, brunt cauliflower puree, chicken jus (f, d)

Festive bubble & squeak cake, roasted honey parsnips, wilted kale

Wild mushroom & butternut cannelloni, pickled mushrooms, blue cheese velouté

(e, g, d)

Seared guinea fowl breast, Confit guinea fowl bonbon, gratin potato, wilted spinach,

chard leeks (d)

Roast venison fillet, venison & potato terrine, parsnip puree, kale, port & blackberry jus

(d) (£6.00+vat per person supplement)

## Desserts

Christmas pudding with brandy sauce (e, g, d)

Mulled wine poached pear, candied walnuts, blue cheese mousse (d, g, sd)

Apple & almond tart, raspberry & white chocolate crème anglaise (d, g, n, e)

Whipped blackberry cheesecake, dark chocolate soil, fresh blackberries, red vein sorrel

(g, d)

Plum tartan, vanilla crumb, rum & raisin ice cream (g, d)

Milk chocolate mousse, chestnut sponge, honeycomb, vanilla ice cream (g, d, e)