

CHRISTMAS DAY MENU 2021

Canapés on arrival
Amuse-Bouche

STARTERS

SALMON

Cured, Smoked, Confit Loch Duart Salmon, Horseradish, Pickled Apple & Toasted Cereals

CRUSTACEA

Butter Poached Newhaven Lobster Ravioli, Hispi Cabbage & Grapefruit

GAME

Venison Tartare, Ash Baked Celeriac, Lemon Thyme Aioli

FOIE

LANDES Foie Gras, Alliums, English Cobnuts, Lapsang Souchong Tea Dressing

TUBERS

Potato Gnocchi in Baked Potato Broth

MAIN

LEMON SOLE

Roasted Lemon Sole, Avruga Caviar, Cucumber, Brown Shrimp & Dill

DEER

Hopetoun Estate Fallow Deer Saddle with Brown Butter & Delica Pumpkin

TURKEY

Crown of Norfolk Bronze Turkey Cooked on Aromatic Hay, Chestnut Stuffing & All The Trimmings

FLOWER BUDS

Wood Roasted Cauliflower, Ancient Grains, Scottish Trompette's

GRILL MENU TO SHARE

BASS

Farmed Chilean Sea Bass a la talla, with guajillo, ancho adobo grilled over citrus wood

CHATEAU

Char Grilled with Vine Ember Dry Aged Chateaubriand with Smoked Bone Marrow; Served with Roast Potatoes, Heritage Carrots, Crispy Brussels Sprouts

DESSERT

ORCHARDS

Chobham Spiced Winter Fruit Tart, Cinnamon Ice Cream

DARK CHOCOLATE

Baked Dark Chocolate & Chipotle Chilli Fondant, Smoked Sweet Potato Ice Cream

FRUIT

Fig & Apple Parfait, Port Sorbet

CHEESE

Artisanal British & French Cheese Selection, Individually Garnished

Coffee & Mince Pies

£120.00pp

If you have any allergy to any food products, please advise us prior to ordering. Our food products may contain traces of nuts.
An optional service charge of 15% will be added to your bill.