

Christmas Day

Canapés to start

Starters

Chicken, truffle & foie gras terrine, tangerine compote, crunchy bread.

Sea Bass Carpaccio, satsuma, cranberries, red chilli, chive.

Sprout and harrisa veloute, burnt cabbage, almonds, pickled sprout hearts. (V)

Salt baked celeriac, pickled root vegetables, lemon sherbet dressing. (V)

Mains

Turkey, sage & onion, pigs in blankets, roast potatoes, braising jus.

Braised feather blade of beef, parsnip, crispy kale.

Poached Turbot, braised endive, pickled beets.

Roasted butternut, radicchio, goat's cheese, burnt shallot. (V)

(All served with seasonal local vegetables)

Desserts

Xmas pudding, brandy anglaise

Chocolate & chestnut cremeux, ginger ice cream, burnt white chocolate.

Pear and cranberry crumble, burnt butter, kirsch anglaise.

Steamed pine needle pudding, pine syrup.

Petit fours, coffee & tea



50% per person non-refundable deposit required at time of booking.

Pre-orders required 5 days before booking, once pre-ordered the full amount will still be payable if individuals in the party cancel.

