



## Christmas Day 2020

Glass of Champagne on arrival

### Amuse Bouche

#### Confit Cod

saffron potatoes, soft boiled quails egg, chive mayonnaise, horseradish cream

#### Chicken Liver Parfait

toasted brioche, poached quince, pickled celery, pumpernickel

#### Roast Carrot & Cumin Soup

carrot bhaji, lime yoghurt, pickled cucumber, mint

#### Roast Turkey

chestnut and apricot stuffing, pigs in blankets and all the trimmings

#### Beef Sirloin

mustard creamed potato, Yorkshire pudding and all the trimmings

#### Pan Fried Sea Bream

Herb Crushed New Potatoes, Creamed Leeks, Fennel Salad, Brown Shrimp Sauce

#### Butternut Squash Risotto

goats cheese, apple, hazelnut, truffle, pea shoots

### Pre-Dessert

#### Christmas Pudding

brandy custard espuma, red wine poached cherries, mulled fruit gel

#### Bailey's Crème Brulee

raspberries, dark chocolate cremeux, orange & cinnamon shortbread

#### Selection of British & French Cheeses

quince jelly, violet mustard, apple, biscuits

£120 per person

A 50% deposit is due on the 3<sup>rd</sup> December and a further 50% deposit will be payable on the 21<sup>st</sup> December with your final dietary requirements and food allergies. Customers who cancel after this date will receive a gift voucher for the value of the booking to use within 12 months.