

# **CHRISTMAS DAY MENU 2023**

#### AMUSE

Camembert croquette, redcurrant

# STARTER

Seared hand-dived scallop, smoked eel and potato salad, apple dressing, caviar
Venison carpaccio, beetroot three ways, parsnip puree and crisp, Parmesan
Roasted spiced pear, Stinking Bishop, hazelnut shortbread, Perry reduction

#### MAIN

Roast free-range local turkey, pigs in blankets, goose fat roast potatoes and all the trimmings Cumin-roasted turbot, razor clams, chorizo, cauliflower champ Potato and rosemary ravioli, wild mushrooms, Parmesan, winter truffle

#### DESSERT

Sticky ginger pudding, stem ginger ice cream, boozy ginger wine sauce
Muscavado panna cotta, port glaze, figs, Chantilly
Christmas pudding baked Alaska, brandy sauce, candied orange

# **COFFEE AND PETIT FOURS**

Coffee or tea with homemade petit fours

# £150 per person

# CHEESE

Cheese can be ordered as an additional course (after pudding) for £10 extra per person

# **CHILDREN'S MENU**

We can either do little portions of the above or further options are available on request £60

# BOOKING

£40 per person deposit is required to secure the reservation • Bookings only •

Pre-order required at least 14 days in advance • Christmas gift for everyone joining us • Discretionary 12.5% service charge will be added to your bill

