



CHRISTMAS DAY MENU 2017 £85

A glass of NV Billecart-Salmon, Brut Réserve Champagne served on arrival

STARTERS

Jerusalem artichoke soup, candied chestnuts

Cured halibut, pickled kohlrabi, lemon, crispy oyster

Wood Pigeon Terrine, sweet & sour beetroot, toasted brioche

Pumpkin dumplings, ricotta, pine nut granola, spiced pear chutney

Blood orange sorbet & Christmas vodka

MAINS

Castlemead turkey, salt-baked celeriac, chestnut & bacon stuffing, cranberry gravy, bread sauce

Pan-fried Lyme Bay brill, roasted Jerusalem artichokes, pickled baby onions, apple & truffle dressing

Roasted Berkshire venison loin, polenta, braised red cabbage, Stilton croquette

Goat's cheese mousse, braised ruby endive, wild mushrooms, truffle & walnut dressing

SIDES

Brussels sprouts & bacon

Roast potatoes

Pigs in blankets

Truffle cauliflower cheese

PUDDINGS

Baked Valrhona chocolate cheesecake, cranberries, clementine clotted cream

Bramley apple pie, caramelised chestnuts, cinnamon parfait

Christmas pudding, custard, whiskey ice cream

Selection of British cheese, fruits & biscuits

Please inform a member of staff if you have any dietary requirements.