

CHRISTMAS DAY MENU

STARTER

Christmas Cured Smoked Salmon Blini
Caviar and fromage blanc

Boudin Noir and Caramelised Apple Terrine
Potato salad

Crème Dubarry
Cauliflower beignets and Barkham Blue

Chicken Liver and Black Truffle Parfait, Muscat Grape Chutney
Toasted brioche

Lobster and King Prawn Cocktail
Crisp Iceberg lettuce, avocado, pink grapefruit and cocktail sauce

MAIN COURSE

Roast Free Range Turkey Ballotine
Traditional trimmings

Roasted Breast of Goose, Crispy Leg Faggot
Baked apple with chestnut stuffing

Skate Wing Grenobloise

Donald Russell Scottish Fillet Steak
Truffle creamed cabbage with bacon, Yorkshire pudding

Pancetta Wrapped Monkfish
Braised cockles and lentils lemon sabayon

Goat's Cheese and Chestnut Roulade
Cranberry chutney

DESSERT

Traditional Christmas Pudding
Brandy sauce

Panettone and Chocolate Bomb
Stuffed with vanilla ice cream, sour cherries, pistachio nuts and clementines

Eggnog and Gingerbread Trifle

Spiced Roast Baby Pineapple and Coconut Ice Cream

Selection of Artisan Cheese, Biscuits, Chutneys and Fruit

Coffee, Tea, Mince Pies and Clementines