

CHRISTMAS DAY

MENU

STARTERS

Aromatic beetroot broth with mushroom tortellini

Chicory smoked Magret of duck, plum and
tomato salsa

Tian of cured salmon tartare, truffle mayo

Grilled Mediterranean vegetable terrine,
focaccia, lemon and thyme dressing

MAINS

Truffle infused turkey breast, chestnut stuffing, duck fat roasted potatoes, honey roasted
carrots & parsnips, sprouts, pigs in blankets. Red wine jus

Roasted sirloin of local beef, duck fat roasted potatoes, honey roasted carrots and parsnips,
Yorkshire pudding. Red wine jus

Baked cod with herb crust, garlic and shallots velouté, pommes Anna

Stuffed courgettes with buckwheat and chestnuts, fried girolles, truffle oil drizzle

DESSERTS

Christmas pudding with brandy sauce

Couple of rose jelly stuffed doughnuts, rose petals confiture

Black forest cheesecake, poached pear

Selection of cheeses with apple, celery, grapes and oat biscuits

