

# CHRISTMAS DAY MENU

£90 per person

## STARTERS

### **Roasted Tomato Soup**

With fresh Basil, crumbled Goats Cheese & Garlic Crouton [V]

### **Honey-Whipped Goats Cheese**

Served with Heritage Beetroot, Clementine Segments, Roasted Walnuts, Fennel & Ciabatta Toast

### **Hand-Dived Scallops Wrapped in Pancetta**

Served with Shallots Puree & Caramelised cherries

### **Venison Wellington**

Pan-fried Venison Fillet, wrapped in Flaky Pastry, oven-baked & served with Sautéed Wild Mushrooms, Parsnip Puree, Juniper & Gin Sauce

## MAINS

### **Traditional Organic Roast Turkey**

With Pig-in-Blankets, Brussel Sprouts, Sausage & Cranberry Stuffing, Roast Potatoes, Red Wine Gravy

### **Charcoal-Grilled Surrey Farm Rib-Eye Steak on the Bone**

Served with Dauphinoise potato, Sautéed Vegetables & Red Wine Jus

### **Pan-Roasted Fillet of Sea Bream**

Crispy skin Fillet of Sea Bream, served with Bombay Potatoes with Cockles, Leeks & Saffron Chowder, topped with Samphire Tempura

### **Baked Winter-Spiced Pumpkin [V]**

Served with Truffle Baby Vegetables, Chestnuts & Kale Leaves Dressing, topped with Crispy Winter Roots

## DESSERTS

### **Traditional Christmas Pudding**

Served with Brandy Cream

### **Lime & Pistachio Tart**

Served with Chantilly cream & Forest Fruits

### **Homemade Winter Berry Cheesecake**

### **Selection of British Cheeses**

Served with Artisan biscuits & grapes

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### **Mince Pies and Coffee**

*Merry Christmas*

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The foods described within this menu may contain nuts or derivatives of nuts. If you suffer from any allergy or food intolerance please advise a member of staff who will be pleased to assist you.

All bookings are subject to a 10% discretionary service charge.