

Christmas MENU

STARTER

ROASTED BUTTERNUT SQUASH VELOUTÉ, SMOKED CRÈME FRAÎCHE, SAGE OIL
GIN CURED SALMON, PRESSED CUCUMBER, CITRUS GEL, SODA BREAD CRISP
PORK RILLETTE, APPLE REMOULADE, HOUSE PICKLES, TOASTED BRIOCHE
WHIPPED BRIE, BABY LEAF, CRANBERRY JAM, CANDIED WALNUTS

MAIN

TURKEY BALLOTINE, SMOKED STREAKY BACON, CHESTNUT AND CRANBERRY
STUFFING, CLEMENTINE SPICED CHANTENAY CARROTS, HONEY ROASTED
PARSNIPS, ROASTED POTATOES, MULLED WINE JUS

SLOW COOKED BRITISH FEATHER BLADE OF BEEF, CRISPY PANCETTA, BUTTON
MUSHROOMS, FINE BEANS, CREAMED CELERIAC, RED WINE JUS

FILET OF NEWHAVEN COD, ROASTED CHERRY TOMATOES, SAUTÉED SPINACH,
CRUSHED PARSLEY POTATOES, CAPER AND LEMON BUTTER

HONEYNUT SQUASH WELLINGTON, CHESTNUT AND CRANBERRY STUFFING,
CLEMENTINE SPICED CHANTENAY CARROTS, HONEY ROASTED PARSNIPS,
ROASTED POTATOES, MULLED WINE JUS

DESSERT

SPICED DATE PUDDING, RUM AND RAISIN ICE CREAM, CRÈME ANGLAISE
CHOCOLATE & PECAN BROWNIE, SOUR CHERRY COMPOTE, VANILLA ICE CREAM
APPLE TARTE TATIN, CINNAMON CRÈME FRAÎCHE, APPLE SORBET
CLEMENTINE PANNA COTTA, CRANBERRY COULIS, LANGUE DU CHAT TUILE