



CHRISTMAS DAY

WHILST YOU WAIT

Wild mushroom soup

Brioche and blue cheese croute

TO START

Marbled game terrine

Spiced winter plum chutney, thyme and orange muffin *(GF option available)*

Cornish crab cannelloni

Parma ham, blood orange salad, smoked garlic aioli, lemon gel, lotus crisp

Tian of tamarillo salsa

Oregano mojo, lime avocado salsa, polenta corn bon bons, picked leaves (Ve)

TO CLEANSE

Lemon sorbet

Topped with champagne and raspberries (Ve)

*Hand*PICKED
HOTELS

This is a sample menu. Dishes and prices correct at time of publishing.

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients.

If more information about allergens is required, please ask a member of the team.



CHRISTMAS DAY

TO FOLLOW

Bronze roast turkey crown

Duck fat roast potatoes, sage & apricot stuffing, sautéed Brussels sprouts with pancetta, honey & thyme glazed parsnips, buttered carrots, pigs in blankets, pan gravy (GF option available)

Pan-seared black bream

Roast garlic creamed potato, crushed peas, cep fish cream

Vegan nut roast

Roast potatoes, sautéed Brussels with vegan bacon, thyme glazed parsnips, carrots, pan gravy (Ve)

TO FINISH

Baked chocolate tart

Amaretti and cherry ice cream, vanilla namelaka

Orchard trifle

Tonka bean custard, Chantilly cream

Blood orange mousse

Caramelised blood orange (Ve)

Christmas pudding

Brandy sauce (Ve option available)

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