



CHRISTMAS DAY

TO START

Smoked Salmon & Confit Lemon Ballotine

Compressed cucumber, sea vegetables, dill and caviar dressing

Pressed Corn Fed Chicken Terrine

Pickled vegetables, mustard emulsion and brioche croutons

Goat's Cheese Panna Cotta (v)

Spiced pear chutney, Jersey truffle honey and sourdough crisp

TO FOLLOW

Roast Turkey

Sage and onion stuffing, pigs in blankets and turkey jus

Sea Bass Fillet

Scallop mousse and Champagne sauce

British Beef Fillet

Braised beef cheek croquette, celeriac purée and truffle jus

Beetroot Wellington (v)

Duxelle mushroom and butternut squash purée

All served with roast potatoes, Brussels sprouts, braised red cabbage, honey glazed parsnips and roast carrots and thyme.

TO FINISH

Christmas Pudding

Poached winter fruit, brandy crème anglaise and vanilla ice cream

Valrhona Chocolate Dome

Feuilletine biscuit, hazelnut and pear williams

Selection of Cheese

Chutney, quince jelly, grapes, crackers and fruit bread

Tea, coffee and petits fours

£130 per adult

Hand PICKED
HOTELS

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.