



Christmas Menu

Let's Begin



- Salmon Mi-cuit, Beetroot Puree, Pickle Cucumber, Nasturtium, Corn Shoot and Keta Caviar
- Cornish Crab, Mango, Avocado, Dandelion and Sourdough Toast
- Vodka and Horseradish Cured Salmon, Roasted Candy Beets, Pickle Cucumber, Radishes, Honey and Mustard dressing
- Smoke Mackerel Pate, Dill Pickle Cucumber, Frisee Lettuce and Toasted Beetroot Bread
- Pressed Chicken and Tarragon with Broad Bean, Pea and Pine Nuts Salad, Sourdough Toast
- Ham Hock Terrine, Homemade Piccalilli, Frisee and Ciabatta Croutes
- Roasted Butternut Squash and Sage Soup, Toasted seeds, Crispy Sage
- Chargrilled Vegetables, Pesto and Rocket tart
- Beetroot and Pickle Turnip, Goat Curd, Baby Red Chard, Pear and Crushed Hazelnut

The Main Event

- Pork Loin and Black Pudding Wellington, Fondant Potato, Seasonal Vegetables, Cabbage and Bacon, smoked applesauce.
- Prunes stuffed Leg of Lamb, Lyonnaise potato, Puy Lentils, Honey Parsnip and Rosemary jus
- Traditional Christmas Turkey with Roasted Vegetables, Pig in Blanket, Stuffing, Brussel sprout, Gravy and Bread Sauce
- Medium Rare Sirloin of Beef, Dauphinoise Potato, Wild Mushroom, Baby Vegetables and Red Wine Jus
- Pan-fried Salmon, Crayfish Spelt Risotto, Baby corn and Sugar Snap Peas
- Sea Bass, Mushroom, Ratte Potato, Salsa Verde and Cauliflower Fritter
- Roast Cod Loin, Caponata and Pickle Samphire
- Roasted Sweet Potato and Stilton Croquette, Apple and Cranberry Chutney, Kale and Braised Baby Fennel
- Mushroom, Spinach and Goat Cheese Wellington with Vermouth Sauce
- Aubergine Parmigiana Roll, Minute Ratatouille, Chilly Jam and Oyster Mushroom Tempura



To Conclude

- Raspberry and Chocolate Fondant, Chocolate Soil, Vanilla Bean Ice Cream and Brandy Infused Raspberry
- Warm Carrot Cake, Jersey Milk Ice Cream and Caramelised Walnuts
- Traditional Christmas Pudding with Brandy Sauce
- Vanilla and Stem Ginger Cheesecake with Poached English Rhubarb

