

FORMAL DINING FESTIVE MENU

STARTER

London cured smoked salmon, Buckwheat blini, Cucumber jelly, Sour cream, Dill

Pickled beetroot, Whipped goats' cheese, Candied smashed chestnut, Sakura cress

Winter vegetable soup, Parsnip crisps, Chive oil

MAIN COURSE

Roasted turkey Ballantine, Apricot & pistachio farce, Chateau potatoes, Chestnut crumb, Brussel cream, Cranberry relish

Roasted salmon fillet, White bean puree, Pea velouté, Lemon oil

Textures of cauliflower, Chantenay carrots, Chive oil, Hazelnuts

DESSERT

Traditional Christmas pudding, Brandy butter

Baked vanilla cheesecake, Mince pie crumble, Mulled wine jelly

White chocolate & Red velvet cheesecake

Please let us know about any allergies when sending your food choices.



