



### **Starters**

Home cured gravadlax, honey and mustard dressing, rye  
bread croute and watercress

Duck liver pate on toasted ciabatta with orange and fennel

Winter vegetable terrine coated in roasted chestnuts, with  
cranberry relish

### **Menus**

Stuffed turkey ballotine, pigs in blankets, roast potatoes,  
honey roast parsnips and greens

Rare filet of Cowdray beef, fondant potato, honey glazed  
salsify, roasted shallot, and a red wine jus

Brussel and wild mushroom vol au vent, lemon thyme  
heritage beets with crème fraîche and tarragon sauce

### **Desserts**

Mulled wine poached pear

Traditional Tiramisu

Christmas pudding and brandy cream