



# Christmas Day

## AMUSE BOUCHE

JERUSALEM ARTICHOKE & TRUFFLE SOUP

## STARTER

BOSWELL ASH GOAT CHEESE BRULE oat crumble & cranberry gel

POACHED LOBSTER with celeriac, caviar & yuzu

ROASTED HERRITAGE BEETROOT carpaccio, balsamic, burnt gem

## MAIN

POACHED TURBOT fennel velouté & winter spice pickled cabbage

BEEF WELLINGTON with braised shallots & red wine jus

MORELLE RAVIOLI with frozen muscat & french comté

FREE-RANGE WOODLAND ROAST TURKEY with chantenay carrots, honey parsnips, duck fat roast potatoes, chestnut & lardon sprouts & a cranberry & gin sauce

## PRE-DESSERT

MULLED WINE SORBET with cardamom

## DESSERT

FIGGY PUDDING with crème anglaise & brandy butter

CHESTNUT & COFFEE PARFAIT GLACE

CHRISTMAS TREE MERINGUE with winter berries

CHEESEBOARD colston basset, langres, bosworth ash & frozen muscat

## MINCE PIE AND COFFEE

PLEASE NOTE THIS IS A SAMPLE MENU dishes and prices may vary