

# Christmas Day 24

## **Homemade bread with Duo of Butters**

### **Starters**

#### **Crab & Smoked Salmon Fish Cakes**

bisque, pickled apple & watercress salad (Can be GF & DF)

#### **Celeriac Veloute,**

roasted Chestnuts, smoked applewood scone (V, can be VE & GF)

#### **Crispy Soft Boiled Egg,**

Sauteed mushrooms, cep puree, charred grelot onions (V, can be DF & GF)

#### **Guinea Fowl and Tarragon Terrine**

caper berries, homemade bread & chicken skin butter (Can be DF & GF)

#### **Charred Cucumber**

spiced chickpeas, piquillo peppers, chimichurri sauce (VE, can be GF)

### **Palate Cleanser**

### **Mains**

#### **Roasted Free Range Bronze Turkey**

with all the trimmings (can be GF & DF)

#### **Sweet Potato, mushroom & spinach Pithivier**

with all the trimmings (V, can be VE & GF)

#### **Pan Seared Sole**

fondant potatoes, roasted cauliflower, sea vegetables, brown shrimp & caper beurre noisette ( Can be GF,DF)

#### **Roasted Duck Breast**

barrel potatoes, braised chicory, sauteed sprouts, mulled cherry gel (Can be GF & DF)

#### **Oven Baked Aubergine**

vegan gnocchi, cavolo nero, black olive caramel, caponata (VE, can be GF)

### **Desserts**

#### **Christmas Pudding**

brandy Sauce, berry compote (V, can be VE & GF)

#### **Prosecco Cheesecake**

caramelised apple, prosecco sorbet (V, can be GF)

#### **Molten Caramel Lava Cake**

yoghurt sorbet, orange tuile (V)

#### **Mulled Cider Pear Mille Feuille**

toasted almonds, calvados sorbet (V, can be VE & GF)

#### **Pistachio Creme Brulee**

amaretti biscuit, gooseberry & elderflower sorbet (V, can be GF)

### **Petit Fours**