## CHRISTMAS DAY MENU

## THE CRAZY BEAR BEACONSFIELD

E1OO.95.PER PERSON I £54.95 UNDER $1 O^{\prime}$ 'S INCLUDES A GLASS OF CHAMPAGNE ON ARRIVAL

## AMUSE BOUCHE

PARSLEY ROOT AND CELERIAC SOUP (VG) (GF)

## STARTERS

FOIE GRAS CRÈME BRULEE sauterne gel, brioche

ROASTED WILD MUSHROOMS
tarragon, sourdough toast, balsamic (VG)
HONEY BAKED ROSARY GOATS CHEESE pumpernickel. truffle pearls ( V )

## VENISON FILLET

celeriac puree, gin-soaked cranberries, ginger croutons
HAND DIVED SCALLOPS
samphire, sabayon, caviar (GF)

## MAINS

WELLINGTON OF HERBED WINTER VEGETABLES gooseberry jam, herb salad (VG)

STUFFED BALLOTINE OF JOSPER ROAST TURKEY duck fat roast pipers, pigs in blankets, glazed carrot, parsnip purée. shredded sprouts (GF)

HONEY ROAST DUCK BREAST
poached stone fruit, fondant potatoes, spiced sauce (GF)
FILLET OF HALIBUT
truffle gnocchi, salsify. wild mushrooms, lemon cream sauce

## GRASS-FED HEREFORD SELECT FILLET STEAK ROSSINI seared foie gras, roasted pipers, madeira truffle sauce (GF)

FOR THE TABLE<br>CRAZY BEAR FIGGY PUDDING brandy sauce, fire ( V )

## DESSERTS

SLICED PINEAPPLE AND MANGO mint glaze, coconut foam (VG) (GF)

## PISTACHIO AND OLIVE OIL CAKE

 white chocolate ganache, elderflower sorbet (V)
## CHEESEBOARD

selection of our four finest cheeses, macerated port grapes, chutney, celery. oat cakes (V) (GF)

CARAMEL AND ORANGE MOUSSE grapefruit gel, breton biscuit (V)

FROZEN TEQUILA TERRINE
lime ourd (V) (GF)

This is a sample menu - dishes and prices may vary.
(V) vegetarian I (VG) vegan I (GF) adaptable for gluten-free

