

# Christmas Day

Brown crab salad, lobster boudin, smoked mussels, dill, pink grapefruit

Smoked celeriac velouté, honey-glazed mallard breast, braised lentils,  
crystallised ginger, pickled mandarin

Dark chocolate and black pepper-cured venison loin, parsnip rémoulade, mustard pears,  
spiced chestnuts, cranberry dressing

24 month-aged Comté cheese soufflé, caramelised cauliflower velouté, winter truffle

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Free-range bronze turkey breast, braised leg, sage and onion stuffing, pigs in blankets,  
goose fat roasters, gravy, bread and cranberry sauces

Fillet of Angus beef, bone marrow skirlie, roast artichokes, trompettes de la mort, Madeira jus

Hot-smoked salmon, langoustine minestrone, pesto crust

Oven-baked layers of spinach, almonds and filo, marinated feta, truffle honey,  
roast figs, smoked paprika hummus

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Warm Christmas pudding, vanilla ice cream, brandy custard, orange snap

Pear and frangipane tart, cranberry and port compote, star anise ice cream

White chocolate and mandarin mousse, pistachio ice cream, redcurrant sauce

Nougat parfait, dark chocolate ganache, fennel biscotti, blackcurrants

**Lunch 12-3pm or Dinner 6-9pm £125 per person**  
**£60 non-refundable prepayment per person to book**  
**with full payment by 1 December 2018**