



## Christmas Day

Canapés & Bubbly

### **Roasted Butternut Squash Soup**

*crispy sage, white truffle oil, cheesy scones (v)*

### **Pressed Game & Ham Hock Terrine**

*burnt leek emulsion, pickled walnuts, spiced pear chutney*

### **Twice Baked Soufflé**

*spinach, goats curd (v)*

### **Gin Cured Loch Duart Salmon**

*ruby red grapefruit, pickled cucumber, wasabi crème fraîche*

### **Creamed Wild Mushroom Vol au Vent**

*spinach, crispy poached egg (v)*

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### **Norfolk Bronze Turkey**

*chestnut & sage stuffed leg, duck fat roast potatoes, parsnip & honey glazed carrots, brussel sprouts*

### **Roasted Root Vegetable Wellington**

*herb mash, buttered kale, Madeira & silver skin onion sauce (v)*

### **Loch Duart Salmon**

*sautéed spinach, crushed new potatoes, caviar & lemon butter sauce*

### **Venison Haunch**

*red cabbage, Jerusalem artichoke purée, cavolo nero, roasted parsnip, wine jus*

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### **British Cheeses**

*homemade chutney, cheese biscuits*

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### **Orange Crème Brûlée**

*whisky jelly, shortbread biscuit*

### **Panettone Bread & Butter Pudding**

*cinnamon ice cream*

### **Triple Chocolate Torte**

*forest fruit compote, mocha ice cream*

### **Christmas Pudding**

*butterscotch sauce & clotted cream*

### **Coffee & Mince Pies**

***£96 Per Person***