



Christmas Day Menu

4 Courses £90

Glass of prosecco on arrival

Grilled Rosary Ash goats' cheese, fig and onion tart with mixed leaves and sesame dressing

Avocado, prawn and crab tian with bloody Mary gazpacho

Duck and chicken liver parfait with Beaumes De Venice grapes, micro salad and melba toast

Celeriac and hazelnut soup with truffle oil and griddles sour dough

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A duo of roasted fresh local turkey breast and a ballontine of stuffed turkey leg, sage and onion stuffing, sausage and bacon roll, bread sauce, cranberry compote and sherried gravy

A classic beef wellington, with mushroom duxelles, puff pastry and a rich port wine jus

Roast trio of chalk stream trout, monk fish and king prawns with a champagne and lobster sauce

Roasted vegetable and mixed nut terrine with butternut squash puree and vegetable jus

All mains are served with herb roasted potatoes, Yorkshire pudding, cauliflower chees, buttered sprouts and seasonal vegetables

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Traditional boozy Christmas pudding with rum butter and brandy sauce

Coconut and lemongrass panacotta with exotic fruit salad and lemon sables

Rich chocolate roulade with black cherries marinated in kirsch and clotted cream ice cream

Bruleed coconut rice pudding with caramel oranges and brandy snap

Trio of local cheeses with celery, grapes, chutney and crackers

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Freshly brewed coffee or tea with homemade truffles