



CHRISTMAS DAY 2019

95.00 six courses with a glass of Buck's Fizz
(40.00 for children aged 12 or under)

Pumpkin, almond & kirsch soup (ve)

Salmon trio

*Salmon gravadlax, hot smoked salmon & salmon rillettes
with salmon caviar, sorrel & citrus mayonnaise*

Vegetable escabeche

*smoked paprika Padron peppers, fennel, braised grelot onion, glazed aubergine,
grilled artichoke & saffron vinaigrette (ve)*

"Beef Wellington"

roast free range beef fillet, wild mushrooms, black truffle sauce

"Beetroot Wellington"

roast beetroot, truffled artichoke, mushrooms, black truffle sauce (ve)

Both "Wellingtons" served with:

*truffled mousseline potatoes, pickled girolle mushrooms, tenderstem broccoli
& butternut squash with toasted hazelnuts*

Free range bronze roast turkey & chestnut stuffing

slow roasted vegetables, bread sauce & port gravy

Fillet of sea trout

herb puree & Champagne sauce

For the table:

roast potatoes, brussels sprouts and slow roasted vegetables

Sorbet "Kir Royal" (ve)

Matured, home made Christmas pudding (v)

cherry compote & brandy Anglaise

Chocolate Feuillantine (v)

*layered chocolate sponge, mousse & hazelnut crisp, dark chocolate glaze,
hazelnut cream, chocolate sauce & sweet black cherries*

Grilled pineapple with cherry compote & a citrus biscuit (ve)

Truffled Columiers cheese & accompaniments

Filter coffee or tea & mince pie