

# Christmas Day

120.00 per person

## On Arrival

Glass of Fizz and a Selection of Festive Canapés

## Starters

Roasted Scottish Langoustines

*Garlic and Herb Butter, Lemon, Watercress*

Wild Mushroom and Chestnut Pâté

*Pickled Shimeji, Shallot Crisps, Tarragon (ve)*

Creedy Carver Duck Liver Parfait

*Potato Waffle, Mulled Plum Ketchup, Quackling*

Smoked Chalk Stream Farm Trout

*Crème Fraîche, Trout Caviar, Pickled Cucumber, Rye*

## Mains

*All Served with Roast Potatoes, Seasonal Vegetables, and Jugs of Gravy for the Table*

Kelly Bronze Turkey Ballotine

*Pigs in Blankets, Chestnut and Sage Crumbed Parsnip, Mulled Wine Cranberry Sauce*

Stokes Marsh Farm Beef Wellington

*Roscoff Onion, Sticky Ox Cheek, Parsley and Shallot Crumbed Carrot*

Herb-Crusted Fillet of Hake

*Cornish Mussels, Crab Bisque, Pickled Fennel, Sea Vegetables*

Jerusalem Artichoke, Winter Kale and Lentil Wellington

*Salt-Baked Celeriac, Roscoff Onion, Chestnut Crumb, Mushroom Gravy (v) (veo)*

## Puddings

Butcombe Ale Christmas Pudding

*Thick Pouring Brandy Cream, Redcurrants (v)*

Valrhona Dark Chocolate Delice

*Clementine, Brandy Snaps, Cinnamon Ice Cream (v)*

Pears Roasted in Molasses

*Whipped Vanilla Cream, Frozen Raspberries, Candied Pecans (ve)*

## Cheese

(Additional 16.00 per person)

Oxford Blue and Tunworth Camembert, Quince Jelly, Pickled Walnut, Crackers

## To Finish

Canton Tea or illy Coffee, Handmade Chocolate Truffles