



# CHRISTMAS DAY

120 Per Person

## On Arrival

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Glass of Fizz and a Selection of Festive Canapés

## Starters

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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

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*With Roast Potatoes and Seasonal Vegetables, Served Family Style*

Wiltshire Goose Breast with Devils on Horseback

*Sprout Tops, Mulled Wine Cranberry Sauce*

Rib of Hereford x Angus Beef

*Sticky Ox Cheek, Roscoff Onion, Smoked Celeriac*

South Coast Halibut

*Brandade Fritter, Cauliflower, Samphire, Caper Butter*

Jerusalem Artichoke, Winter Kale and Lentil Wellington

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

## Puddings

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Butcombe Ale Christmas Pudding

*Thick Pouring Brandy Cream, Redcurrants (v)*

Valrhona Chocolate Mousse Cake

*Clementine Syllabub, Almond Brittle (v)*

Mulled Wine Poached Pear

*Blackberry Sauce, Whipped Chestnut Cream, Honeycomb (ve)*

## Cheese

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*Additional 16 per person*

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

## To Finish

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Canton Tea or illy Coffee, Handmade Chocolate Truffles