

Christmas Day Menu

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### Amuse Bouche

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### **Starters**

Seared Beef Carpaccio with artichokes, winter leaves, truffle dressing & parmesan

Ballotine of Foie Gras, sweet apple chutney, blackberry jelly & toasted brioche

Gin & juniper cured salmon, pickled cucumber and charred lemon

Stilton, poached pear, endive & pecan salad

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## **Mains**

Free range Turkey with all the trimmings

Loin of Venison with caramelised shallot puree, pickled cherries & hazelnut crumb

Halibut with savoy cabbage and chestnut fricassee & brown shrimp butter

Butternut squash ravioli with brown sage butter, parmesan and amaretti crumb

Desserts

# Classic Christmas pudding with brandy cream sauce Mont Blanc Mille feuille with chestnut and vanilla cream Apple Tart Tatin with cinnamon ice cream

Selection of British cheese with apple chutney, quince jelly and Peters Yard crackers (supp £4)

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# Warm Mince Pies