

# Home House

## CHRISTMAS DAY

95

*Includes a glass of Moët and Chandon Champagne on arrival*

**Parsnip and walnut velouté, pickled chicory,  
parsnip crisps <sup>VG</sup>**

**Scallop and shrimp pie, herb mashed  
potatoes, Normandy sauce**

**Smoked salmon, properly garnish**

**Venison steak tartare, soft boiled egg, horseradish  
cream, pickled shallots, melba toast**



**Roast turkey, maple glazed carrots & parsnips,  
Brussels sprouts, chestnuts, wild cranberry sauce  
and pig in blankets**

**Rhug Estate venison Wellington, potato  
gratin, spiced red cabbage, game jus**

**Oven baked cod, herb crust, Jerusalem artichoke and  
seaweed purée, charred tenderstem broccoli,  
caviar beurre blanc**

**Truffle and ceps risotto, aged Parmesan shavings,  
tarragon oil**



**Classic Christmas pudding, brandy sauce**

**Dark chocolate and cherry tart, cherry sorbet**

**Port, apple and pear tart tatin, gingerbread ice cream**

**British cheese selection, chutney and biscuits**

*All prices inclusive of VAT.*

*A discretionary service charge of 12.5% will be added to your bill.*

*If you have any allergies or intolerances please ask a member of  
staff for further information.*

