



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

B R A S S E R I E B L A N C