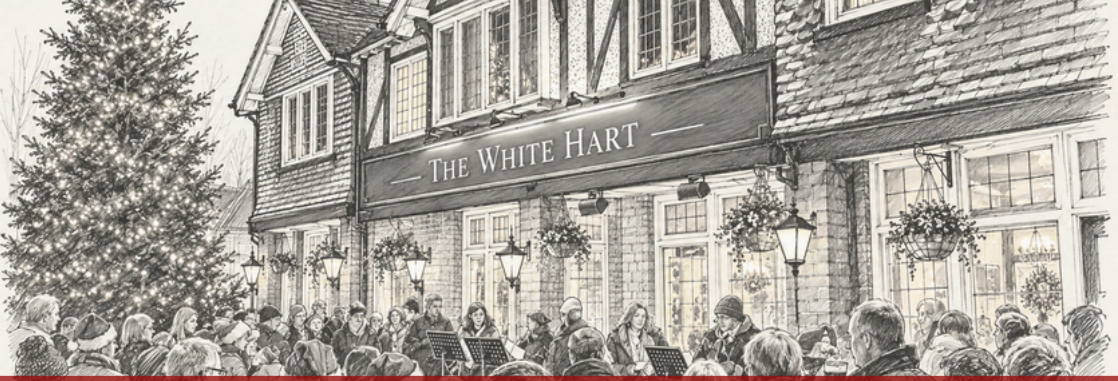

CHRISTMAS DAY

FOR THE TABLE

Canapés of truffled wild mushroom arancini and parmesan
Duck liver parfait, toasted brioche & cranberry
Chalk stream trout fishcake, dill creme fraiche

STARTERS

Roasted butternut squash & chestnut soup with crispy sage, chestnut crumb and truffle creme fraiche

Tiger prawn cocktail, Armagnac Marie Rose sauce, gem lettuce

Goose liver & cognac parfait, apple & pear chutney, brioche

Pan roasted King oyster mushrooms with celeriac puree, toasted pine nuts and black garlic oil

MAINS

Honey parsnips, glazed carrots, and charred chestnut Brussels for the table

Roast breast of Norfolk turkey & honey roast gammon with a Yorkshire pudding, pork & chestnut stuffing, bacon wrapped chipolata & bread sauce (gfo)

Pan roasted halibut with dauphinoise potatoes, buttered spinach, lobster bisque and dill oil (gf)

Surrey Farm beef wellington with truffle potato, glazed shallot, buttered greens and Madeira jus (gf)

Wild mushroom, chestnut and truffle wellington with potato puree, maple-glazed heritage carrots, cavolo nero and red wine jus

DESSERTS

Traditional Christmas pudding, brandy creme anglais, clotted cream & candied orange

Chocolate delice, hzelnut praline & salted carmale ice cream

Clementine & vanilla panna cotta, mulled winter berries

Hampshire Tunworth, oatcakes & quince jelly, served with a glass of tawny port

TO FINISH

Mince pies & stollen

£105 PER ADULT

(v) vegetarian (pb) plant based (gf) gluten free (o) available
Please note any allergies or intolerances clealry on your pre order.
Please note, a discretionary 10% service charge will be added to all Christmas Day bookings.