



Christmas Day Lunch Menu

£109 per person

Glass of Champagne

Home-made Beer and Treacle Bread

Amuse Bouche cured salmon, gin & tonic gel sea herbs

Starter

Trio of Mackerel smoked rilletes, tartare, charred with beetroot and horseradish

Pork and Pistachio Terrine bay leaf emulsion, pickled shallots

Baked Goats Cheese sundried tomato, balsamic, brioche

Fish Course

Baked Cod Loin Ballotine beer onion, bacon and caviar, salt and vinegar kale

Main Course

Dover Sole brown shrimp butter, lemon, parsley seaweed

Eynon's Beef Fillet Wellington mushroom duxelle, pomme purée, purple sprouting broccoli, red wine jus

Cuckoo Mill Farm Turkey Breast leg ballotine, pigs in blankets, cranberry compote,
duck fat roast potatoes, honey roast parsnips, balsamic braised red cabbage,
sprouts and cabbage

Wild Mushroom Wellington pomme purée, purple sprouting broccoli

Dessert

Christmas Pudding Two Ways parfait, brandy snap, Christmas pudding, orange and brandy cream

Set Baileys coffee granita and chocolate

Perl Las Cheese walnut cake, candied walnut and fig chutney

To Finish

Coffee and mince pies