



CHRISTMAS DAY MENU



7 COURSE TASTING MENU

CHILLED CHAMPAGNE & CANAPES ON ARRIVAL

VELOUTÉ SOUP

Truffle foam (v)

SMOKED PARTRIDGE BREAST

Confit leg, celeriac, fermented pear

CORNISH CRAB & CRAYFISH COCKTAIL

Compressed apple, crisp lettuce, sweetcorn sorbet, caviar

TRADITIONAL ROAST NORFOLK TURKEY

Pigs in blankets, goose fat roast potatoes, roasted root vegetables, cranberry & chestnut stuffing, turkey jus

OR

MUSHROOM & CHESTNUT RAVIOLO

Fresh truffle, creamed spinach, blue cheese sauce, toasted croutons (v)

CHOCOLATE & CLEMENTINE

EGGNOG CUSTARD TART

Christmas pudding ice cream

AFTER DINNER LIQUEUR

MINCE PIES

WILTSHIRE ROASTED DUSTY APE COFFEE OR TEA PIGS TEA

£125 PER PERSON

All prices are inclusive of VAT. Please inform your server if you have any allergies or require information on ingredients we use.