



CHRISTMAS EVE MENU



CHILLED CHAMPAGNE & CANAPES ON ARRIVAL



3 COURSE MENU

VELOUTÉ SOUP

Truffle foam (v)

CORNISH CRAB & CRAYFISH COCKTAIL

Compressed apple, crisp lettuce, sweetcorn sorbet, caviar

VENISON CARPACCIO

Coffee & bitter chocolate heritage beetroot, blackberries, chestnut

PARTRIDGE BALLOTINE

Confit leg drumstick, pear purée, crispy shallot rings, soft boiled quail's egg

WHOLE LEMON SOLE BAKED ON THE BONE

Wilted greens, citrus crushed potatoes, sauce Veronique

ROASTED ROOT VEGETABLE PITHIVIER

Olive oil & truffle mash, crispy kale beetroot, chestnut dressing (v)

All served with sprouts, braised red cabbage, seasonal greens, Yorkshire pudding

BRANDY PANNA COTTA

Amaretti crumble, Christmas pudding ice cream

CLEMENTINE MOUSSE

Vanilla poached clementine, Italian meringue, redcurrant, bitter chocolate

WINTER SPICED RICE PUDDING

Mulled wine fruit compote (pb)

AFTER DINNER LIQUEUR

FESTIVE MINCE PIES & CRACKERS

WILTSHIRE ROASTED DUSTY APE COFFEE OR TEA PIGS TEA

£75 PER PERSON

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