

CHRISTMAS MENU

Adults: £70.00 per person

Children: £35.00 per person

Glass of bubbles on arrival accompanied by chef's amuse bouche
(sundried tomato and basil arancini)

STARTERS

Jerusalem artichoke soup, crispy quail egg

Salmon rillettes, cucumber carpaccio, Keta Caviar and Melba toast

Pulled duck leg roulette, spicy apple chutney, sourdough toast

Rosary Ash Goat's Cheese, pickled heritage beetroot, toasted almonds,
pomegranate and pea shoots

INTERMEDIARY

Chef's sorbet

MAINS

Individual beef Wellington, Chantenay carrots, Pinot Noir jus

Free-range turkey ballotine, pancetta-wrapped chipolatas, sage and chestnut
stuffing, bread sauce and cranberry compote

Pan-fried stone bass, confit potato, wilted kale, lobster and mussel bisque

Risotto porcini, roasted squash, truffle oil and Parmesan

DESSERT

Hush Heath Christmas pudding with brandy custard

Panna cotta, honeycomb, winter fruit coulis and viola flower

Dark chocolate fondant, dried raspberry and Chantilly cream

Mulled poached pear, shortbread and mascarpone

