



Christmas Day by *Matt Tomkinson*

Canapés

Wild Mushroom Velouté with Truffled Crème Fraiche, Melted Parmesan and Chives (v)

'Tarte Fine' of Caramelised Onions, Pickled Vegetables and Brie with an Apple and Walnut Salad (v)

Rillettes of Smoked Mackerel and Horseradish with Cucumber Chutney, Beetroot and Rye Bread

'Assiette' of Creedy Carver Duck with Liver Parfait, Crispy Leg and Smoked Breast

Pink Grapefruit and Champagne Sorbet

Buttered Roasted Free-Range Turkey with Pork and Apple Stuffing, Chipolatas, Duck Fat Roast Potatoes, Seasonal Vegetables, Spiced Bread Sauce and Roast Gravy

Slow Roast Topside of Local Beef with Yorkshire Pudding, Duck Fat Roast Potatoes, Seasonal Vegetables, Horseradish Cream and Roast Gravy

Cornish Turbot with Buttered Savoy Cabbage, Hot Smoked Hampshire Trout, Crispy Potato and Caviar Beurre Blanc

Roasted Cashew and Parsnip Cake with Fresh Sage, Roast Potatoes, Buttered Sprouts, Sauté Chesnuts and Caramelised Apples

Traditional Steamed Christmas Pudding with Brandy Sauce

Dark Chocolate Tart with Passion Fruit Sorbet and Salted Crumble

Long Clawson Stilton with Red Onion and Fig Jam, Walnut Bread Crisps and Pickled Celery

Carpaccio of Pineapple with Natural Yoghurt Sorbet and Lime Syrup

Tea, Coffee and Warm Mince Pies

Please advise a member of our team if you have any allergies or intolerances

**£55 per person
Pre booking essential**

