



# CHRISTMAS EVE MENU

## STARTERS

### **CURRIED PARSNIP SOUP (V)**

Fresh apple, parsnip fritter

### **SMOKED DUCK**

Quince chutney, liver parfait, radish and croute

### **CURED MACKEREL**

Compressed cucumber, dill, wasabi gel

### **JERUSALEM ARTICHOKE RISOTTO**

Artichoke crisp, pine oil, red veined sorrel

## MAINS

### **ROAST BEEF SIRLOIN**

Yorkshire pudding, beef fat carrot & gravy

### **ROAST TURKEY**

Chestnut purée, pig in blanket, carrot

### **PAN FRIED COD**

Cauliflower, tempura samphire, courgette, caviar, champagne sauce

### **BEETROOT WELLINGTON**

Mushroom duxelles, roasted carrot, cep & tarragon cream

(all mains to be served with vegetable sides of the day)

## INTERMEDIATE

### **PLUM MACARON**

White chocolate ganache, kiwi and plum salsa

## DESSERTS

### **BAILEYS CHEESECAKE**

White chocolate aero, Horlick ice cream

### **CHRISTMAS PUDDING**

Brandy butter, cranberry gel

### **POACHED PEAR**

Mulled wine syrup, vanilla ice cream

### **BRITISH CHEESE**

Ale chutney, pickled celery

## **4 COURSE-£40**