

Christmas day 2017 £80 perhead

Glass of Champagne cocktail on arrival

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Demi tasse of Cauliflower veloute, Old Winchester cheese straw

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Pan seared scallop, suckling pig, apple & celeriac

Pressed Creedy Carver duck terrine, foie gras, Sauternes raisons & toasted brioche

Wild mushroom and chestnut pithivier, baby spinach & herb veloute

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Roast fillet of halibut, chicken wings, truffle creamed leeks, girolles & chicken jus

Roast breast of Norfolk Bronze turkey, duck fat roast potatoes, sage and onion stuffing, red cabbage, roast parsnips, sprout tops, pigs in blankets & bread sauce

Beef wellington, fondant potato, baby spinach, morrel and medira jus

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Traditional Christmas pudding, brandy crème anglaise

Lemon roulade, blackberry sorbet and lemon verbena

Selection of local cheese, fig chutney, grapes, celery, biscuits

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Tea pigs tea or Ringtons coffee with homemade mince pies

*"If you suffer from a food allergy or intolerance, please speak to a member of our team"*