



Christmas Day Lunch 2019

Canapes

Gruyere pinwheel, white onion puree

Chilled mussel, watercress;

Chicken liver parfait on toast, pickled cherry

Chilled lobster and tomato tart

Honey soused mackerel, salted gooseberries, natural yoghurt, apple

Pork cheek pithivier, prune puree, devilled sauce

Fresh ricotta, crispy salsify, baby onions, pinenuts and chervil oil

Poach roasted Norfolk black leg turkey, duck fat potatoes,
Stuffing in blankets, Chantenay carrots, turkey gravy, cranberry and bread sauce

Venison loin, sausage roll, black cabbage puree, parsnip, blackberry sauce

Fillet of cod, cod roe velouté, whole roast celeriac, celeriac and hazelnut puree, hazelnut oil

Almond polenta, roast swede, baby turnips, rainbow kale

All served with Brussel sprouts and chestnut butter

Christmas pudding tart, brown butter ice cream

Pear tarte tatin, clotted cream

Orange and chocolate dome, Cointreau Chantilly

Epoisse and apple quiche

