



# **CHRISTMAS DAY MENU**

**Friday, 25<sup>th</sup> December 2020**



## **AMUSE BOUCHE**

Deviled quail egg en crouete



## **STARTERS**

White onion & Stilton soup, truffle croutons

Lobster, prawn & crayfish cocktail, baby gem, Marie Rose, Melba toast

Game terrine, pickled mustard, spiced quince chutney, artisan bread

Beef carpaccio, Parmesan ribbons, caper berries, aged balsamic dressed rocket

Twice baked chive & Bleu Du Bocage cheese soufflé, toasted walnuts, honey dressed red chard



## **MAINS**

Roasted free-range Bramble Farm turkey, chestnut & thyme stuffing, bacon wrapped chipolatas, bread sauce, honey roasted root vegetables, Brussels sprouts, duck fat roast potatoes, roast gravy

Pan fried fillet of monkfish, fondant potatoes, buttered samphire, caviar & Champagne sauce

Roasted 21-day aged Angus rib of beef, Yorkshire pudding, honey roasted root vegetables, Brussels sprouts, duck fat roast potatoes, roast gravy

Rosemary and orange roasted half Gressingham duck, lemon & thyme stuffing, pigs in blanket, honey roasted root vegetables, Brussels sprouts, duck fat roast potatoes, roast gravy

Beetroot, shallot & spinach pithivier, butternut squash puree, roasted vine tomatoes



## **DESSERTS**

Christmas pudding, proper Brandy sauce

Vanilla crème brûlée, drunken berries, Langues De chat biscuits

Peanut butter parfait, raspberry gel praline, glazed banana

Baked chocolate tartlet, clotted cream ice-cream, Brandy snaps, crème Anglaise

Godminster Cheddar, Oxford blue cheese, Brie, damson jelly, crackers



## **PETIT FOURS**

Selection of petits fours

English breakfast tea and coffee