

# CHRISTMAS DAY MENU

## CANAPÉS

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A selection of canapés accompanied by a glass of Nyetimber Blanc de Blanc

## STARTERS

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Braised Pigs Cheek Christmas Present, Remoulade, Pedro Jimenez

Burrata. Winter Pear, Pistachio, Golden Raisins

Torched Chalk Farm Trout, Dill, Lemon Gel, Cedro Lemon

Lobster, Shrimp & Cray Cocktail, Caviar

## MAINS

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Fillet of Beef Wellington, Whipped Potato, Greens

Roast Bronze Turkey, Leek & Herb Farce, Cranberries

Troncon of Turbot, Wiltshire Truffle, Artichoke Purée, Shrimp Butter

Delice Pumpkin, Vacherin, Hazlenuts

## DESSERTS

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Home-made Christmas Pudding, Brandy Sauce

Quality Street Brownie, Cotswold Ice Cream

Baked Lemon Tart, Raspberry Sorbet

Selection of Local Cheeses

Accompanied by a glass of Nyetimber Cuvée Chérie, Demi-Sec

## PETIT FOURS

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### FIVE COURSES £180

#### ALLERGENS

If you have a food allergy or intolerance please let us know before ordering any food. Please note that all dishes are prepared in a kitchen where allergens are present (such as NUTS, GLUTEN, DAIRY). All free-from dishes are free from allergen containing ingredients but we're unable to guarantee free from allergen traces. FULL ALLERGEN INFORMATION IS AVAILABLE UPON REQUEST - please ask your server for a full list of dishes and allergens - all dishes of subject to availability.