



# Christmas Day 2023

Champagne reception

Cheese & onion gougères

Home cured smoked salmon & hollandaise croustade, seaweed powder

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House sourdough, whipped Tamworth pork fat, Cheshire butter

## *Starters*

Langoustine tortellini, tomato bisque, lemon puree, pickled gem hearts

*or*

Leek & truffle terrine, herb dressing, chestnut bread

## *Main Course*

Roasted Norfolk Turkey breast, crispy leg terrine, goose fat roast potatoes, honey glazed carrots & parsnips, sprouts & bacon, red cabbage, gravy & bread sauce

*or*

Pan roasted halibut & hand dived scallop, Balfour sparkling wine & caviar sauce, pommes Duchesse

*or*

Winter vegetable Pithivier, port & cranberry sauce, spinach au gratin

## *Dessert*

Christmas pudding, brandy sauce, brandy butter

*or*

Chocolate entremet, caramel cream, hazelnut praline, milk chocolate fudge ice cream

*or*

Vacherin cheese, damson jam, homemade tea loaf, oatcakes and crackers

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Coffee, Petit fours & Christmas spiced palmiers

£150 per person

