



# Christmas Day Menu

£80 per person

Canapés Selection & Festive drink

## Starters

Poached lobster tail  
lobster bisque & espelette pepper

Parmesan & truffle souffle  
roasted figs & apple

Goose & foie gras terrine  
smoked tomato chutney, baby beets & brioche

St Nectaire cheese tartlet  
pumpkin velouté & spiced seeds

## Mains

Stuffed bronze turkey  
crispy leg bonbon & bread sauce

South coast turbot  
creamed cabbage, crispy oysters, champagne & caviar sauce

Exmoor venison Wellington  
puff pastry, wild mushrooms

Braised carrot Wellington  
carrot bisque, roasted chicory

All served with roast potatoes & festive vegetables

## Desserts

Classic Christmas pudding  
brandy lace cream

Chestnut Mont Blanc  
candied prunes, Pedro Ximenez, brown sugar meringue

Dark chocolate torte  
pear & clementine

Festive ice-cream selection  
brandy snap tuile

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Truffled camembert (£10 supplement, serves 2)  
pear chutney, marinated figs & biscuits

