



CHRISTMAS DAY MENU

2017

AMUSE BOUCHÉ

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PUMPKIN VELOUTÉ

Toasted Pumpkin Seeds & Pumpkin Oil

HAM HOCK & PICCALILLI TERRINE

Baby Apple & Mustard Gel

WHIPPED GOATS CHEESE

Candied Beetroot, Heritage Tomatoes, Tomato Consommé

CURED SALMON TARTAR

Cucumber Crème Fraiche, Salmon Caviar

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CHESHIRE TURKEY BREAST

Duck Fat Roast Potatoes, Creamed Sprouts, Pigs in Blankets

SLOW ROAST ANGUS BLACK BEEF

Truffle Potatoes, Wild Mushrooms, Baby Onions, Trompette Jus

PAN FRIED SEA BASS

Squid Ink Risotto, Sea Asparagus, Lemon Gel, Champagne Foam

TRUFFLE GNOCCHI

Wild Mushroom Cream, Winter Greens

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CHRISTMAS PUDDING

Caramelised Orange and Brandy Sauce

CHOCOLATE MARQUISE

Passion Fruit Ice Cream, Winter Berry Pastille

LEMON PANNA COTTA

Gin and Tonic Sorbet, Lemon Sherbet

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SELECTION OF ARTISAN CHEESE AND BISCUITS

Fig Chutney

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COFFEE & PETIT FOURS

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£95 ADULTS
£47.50 CHILDREN