

# CHRISTMAS DAY

25th December

For parties of all sizes

## CHAMPAGNE ON ARRIVAL

### CANAPÉS *1 per person*

Cornish crab tartlet, lobster hollandaise • Smoked beetroot and goat's cheese vol au vent (V) • Smoked salmon mousse, blini, caviar • Duck liver parfait, cranberry • Medjool dates and smoked almonds (VE) (DF)(GF)

### TO START

Hot Smoked Salmon Sourdough Crumpet, St. Ewes farm poached egg and caviar butter sauce

Swiss Cheese Souffle, smoked pumpkin, chive and pine nut dressing (V)

Shaved Dexter Beef Carpaccio; Estate fairy and horseradish crème fraiche, bone marrow and brisket bon bon (GF)

Thermidor Pie, lobster and queen scallops baked in classic thermidor sauce

Smoked Duck Breast, Duck Rillettes, Duck Parfait, clemintine carrots, homemade walnut loaf

Wild Mushroom and White Truffle Parfait, pickled girolles, grilled sourdough (VE) (DF)

### MAIN COURSES

Beef Wellington; dry aged beef fillet wrapped in parma ham, mushroom duxelles and puff pastry, truffled mashed potato, madeira gravy

Norfolk Turkey Ballotine; sage and apricot stuffing, goose fat roast potatoes, heritage carrots, pig in blanket, sloe gin and cranberry relish, turkey gravy

Salt Baked Celeriac, roast potatoes, heritage carrots, charred sprouts, chestnuts and pomegranate, sloe gin and cranberry relish, truffle and madeira gravy (VE) (DF) (GF)

Butter Poached Halibut, winter truffle dauphinois, panache of winter greens, barolo red wine bourignon sauce (GF)

Venison Game Pie; neeps and tatties topped with crispy haggis, black cabbage, juniper and whisky sauce

BOWLS OF:

Festive greens, pomegranate and sesame (V) (GF)

Mulled wine red cabbage (V) (GF)

Clementine glazed chantenay carrots (V) (GF)

Sage roasted pumpkin, crispy chestnuts and pickled cranberries (V) (DF) (GF)

Goose fat roast potatoes (DF) (GF)

Pigs in blankets (DF) (GF)

### PRE-DESSERT

Blood orange sorbet, white chocolate, pomegranate (V) (GF)

### PUDDINGS

White Chocolate and Egg Nog Snowball, espresso gelato, amaretti roulade

Christmas Pudding Strudel, armagnac custard (V)

Christmas Pudding, dairy free armagnac custard (VE) (DF) (GF)

Baked Brambley, toffee apple parfait, iced cider, calvados baba, Chantilly cream (V)

Layered Milk Chocolate Pave, honeycomb, vanilla ice cream (V)

Saint Clements Baked Alaska, Grand Marnier soaked orange cake, Amalfi lemon curd and vanilla ice cream (V) (GF)

Boozy Damson and Sherry Trifle, plum jelly, vanilla custard, brandy cream (V)

Apricot, Cranberry and Pistachio Baron Bigod Brie, sherry soaked prunes, toasted walnut bread (V)

### ARTISAN COFFEE & TEAS

Bottomless Iron & Fire coffee or Joe's Tea, mini mince pies

VE - Vegan | V - Vegetarian | GF - Gluten Free | DF - Dairy Free | \*GF - Can be adapted to use non gluten containing ingredients on request.

6 COURSES £119.95 PER PERSON