

Christmas Day Menu

For the table

Cheese Gougères warm

with aged cheddar & chive

Warm Sourdough

whipped brown butter

Starters

Hand-Dived Scallops

Jerusalem artichoke, smoked bacon, apple, cider beurre blanc

Beef Tartare

Beef-fat crumpet, smoked bone marrow, pickled shallot, horseradish

Roasted Squash (V)

Whipped goat's curd, hazelnut, sage, pickled pear

Mains

Roast Bronze Turkey

Confit leg & sage stuffing, roast breast, pigs in blankets, duck-fat roast potatoes, bread sauce, cranberry, turkey gravy

Beef Wellington

Beef-dripping layered potato, glazed winter vegetables, bone marrow & red wine jus

Roast Brill on the Bone

Brown shrimp, caper & parsley butter, crispy potato, winter greens

Roast Maitake Mushroom (V)

Celeriac pomme Anna, smoked onion, black garlic, chestnut, mushroom & Madeira gravy

Desserts

Christmas Pudding

Brandy custard, clotted cream

Warm Chocolate & Hazelnut

Dark chocolate mousse, hazelnut praline, Taywell vanilla ice cream, sea salt

British Cheese

Baron Bigod, Colston Bassett Stilton, Lincolnshire Poacher, quince, pickled walnut, sourdough crackers