



£150 per person

Canapés

Cheese and Onion Croustade

Chicken Liver & Foie Gras Parfait, Brioche, Cranberry Caramel

Smoked Salmon Tart, Lemon Purée, Caviar



Starters

Scallop, Caramelised Celeriac Purée, Truffle Granola

Pâté en Croûte of Venison, Foie Gras and Pistachio, Madeira Jelly, Frisse, House Pickles

Salt-baked Crapaudine Beetroot, 25 Year-Old Balsamic, Toasted Macadamia Dressing



Mains

Turkey Ballotine, Stuffing, Roast Potatoes, Honey-glazed Carrots & Parsnips,
Brussels Sprouts with Bacon & Chestnuts, Yorkshire Pudding, Pigs in Blankets

Pan-fried Fillet of Sea Trout, Chestnut Gnocchi, Butternut Squash, Sage, Pine Nuts

Confit Potato, Gruyere and Leek Pithivier, Pedro Ximénez Sauce



Desserts

Christmas Pudding Bavarois, Vanilla

Chocolate Orange Roulade

Sauternes Crème Caramel, Golden Raisins

