



Christmas Eve Dinner Menu

4 Courses £50.00

Christmas Champagne Cocktail

House Champagne, Angostura bitters, Brandy, Sugar
£12.50

Amuse bouche

Wild mushroom velouté, truffle cream

Starters

Hot smoked salmon terrine, pea shoots bloody Mary jelly, keta caviar

Crispy parcel of duck confit and spring roll pastry, truffle & tarragon vinaigrette

Crab and prawn cocktail

Mains

Fillet of sea bass, warm pastry case with chestnut mushrooms,
creamy vermouth sauce

Rump of lamb with rosemary potatoes, sautéed courgette and olive oil jus

'Christmas dinner'

Halibut with salmon and pancetta pigs in blanket, cranberry tartlet,
red wine and sage sauce

Desserts & Cheese

Chestnut mousse with poached apple and prune in Armagnac,
crumble biscuit and vanilla ice cream

Chocolate and mulled wine pear tart, Christmas pudding ice cream

Selection of cheeses with spelt, walnut and raisin bread, fig relish

Coffee & Tea

Coffee, tea & herbal infusions with Goodfellows chocolates £4.50