

X-MAS DAY SET MENU

£100 PER PERSON

APPETISER

Sun Blush Tomato Focaccia With Olive Oil And Balsamic

STARTERS

Roasted Jerusalem Artichokes And Chestnuts Soup With Toasted Baquettes

> Twice Baked Cheese Soufflé With Pear And Walnut Dressing

Pan Seared Scallops On Creamy Corn Veloute, Samphire And Herb Oil

Chicken Liver, Port And Thyme Pate Served With Toasted Sourdough Bread And Dressed Leaves

MIDDLE COURSE

to clean your pallet

Lime Sorbet

MAINS

(All mains served with seasonal vegetables)

Char Grilled 10oz Aged Hampshire

Fillet Steak, Roasted New Potatoes, Truffled Celeriac Pure, Cavolo Nero And Red Wine Jus

Sage And Bacon Stuffing On Crushed Potatoes, Butternut Squash Puree And Cranberry Red Wine Sauce

Rolled Turkey Breast And Pigs In Blanket

Fish Platter

Grilled Fillet Of Sea Bream, Chalk Stream Trout, Red Mullet And Tiger Prawns On Mash Potatoes, Sautéed Spinach With Caviar Beurre Blanc Sauce

Manchego Cheese + **Char Grilled Vegetable** Frittata, Dressed Rocket Salad

And Saffron Yoghurt

DESSERT

Traditional Christmas Pudding With Brandy Sauce

Lotus Biscoff And Mascarpone Cheesecake With Salted Caramel Ice Cream

Chocolate, Pistachios And Cherry Torte

Cheese Board Local And Spanish Cheese, Celery And Fig Relish