



# Christmas Day

## AMUSE BOUCHE

ARTICHOKE & TRUFFLE SOUP

## THE BEGINNING

GOAT CHEESE BRULE with oat crumble & cranberry gel

POACHED LOBSTER with celeriac, caviar & yuzu

WILD MUSHROOM PITHIVIERS with tarragon sorbet

## THE MAIN EVENT

POACHED TURBO with fennel velouté & pickled red cabbage

BEEF WELLINGTON with braised shallots & red wine jus

HOMEMADE MORELLE RAVIOLI with frozen muscat & french comte

ROAST TURKEY with all the trimmings

## PRE-DESSERT

MULLED WINE

## THE GRAND FINALE

FIGGY PUDDING custard and brandy butter

CHESTNUT & COFFEE PARFAIT GLACE

CHRISTMAS TREE meringue with winter berries

## MINCE PIE AND COFFEE

PLEASE NOTE THIS IS A SAMPLE MENU dishes and prices may vary