

This is My Christmas

Cuisine: British / Christmas

From £65 pp

Wine pairing available from £35 pp

Starter

Goat's Cheese Bon-Bons | Beetroot Carpaccio | Rocket | Walnut Crumb (V)
Salmon Tartare | Beetroot Carpaccio | Chive & Tarragon Emulsion | Garlic Croute
Duck Liver Parfait | Red Onion & Plum Preserve | Toasted Brioche
Roasted Celeriac & Tarragon Soup | Winter Truffle Oil | Crusty Local Bread (V)
Spicy Minestrone Soup | Roasted Pistachio Pesto | Parmesan | Toasted Ciabatta

Main

28 Days Matured Roasted Beef | Garlic & Rosemary Roasted Potatoes | Spiced Cider Braised Red Cabbage | Buttered Crushed Root Vegetables with Sage & Chives | Honey Glazed Parsnips | Butter Roasted Carrots | Seasonal Greens | Red Wine & Bone Marrow Gravy | Yorkshire Pudding
Roasted 24 Hour Pork Belly | Garlic & Rosemary Roasted Potatoes | Pigs in Jumpers | Spiced Cider Braised Red Cabbage | Buttered Crushed Root Vegetables with Sage & Chives | Honey Glazed Parsnips | Butter Roasted Carrots | Seasonal Greens | Red Wine & Red Onion Gravy
Bacon Wrapped Turkey Roulade | Cranberry & Pancetta Reduction Stuffing | Pigs in Jumpers | Garlic & Rosemary Roasted Potatoes | Spiced Cider Braised Red Cabbage | Buttered Crushed Root Vegetables with Sage & Chives | Honey Glazed Parsnips | Butter Roasted Carrots | Seasonal Greens | Red Wine & Bone Marrow Gravy
Mushroom, Brie and Red Onion Jam Wellington | Garlic & Rosemary Roasted Potatoes | Spiced Cider Braised Red Cabbage | Buttered Crushed Root Vegetables with Sage & Chives | Honey Glazed Parsnips | Butter Roasted Carrots | Seasonal Greens | Red Wine & Bone Marrow Gravy (V)
Salmon en Croute | Spinach & Mascarpone | Salmon Bisque | Pommes Anna | Sprouting Broccoli
Milanese Risotto | Saffron Cream | Sautéed Wild Mushrooms | Tarragon (V or Ve)

Side

Skinny Fries | Mystery Seasoning (V Or Ve)
Posh Fries | Grated Parmesan | Truffle Oil | Herbs (V Or Ve)
Garlic & Herb Roasted Potatoes (V Or Ve)
Sautéed Leeks | Herb Infused Cream | Confit Garlic Butter (V)
French Green Beans | Garlic | Crumbled Feta (V)
Braised Red Cabbage | Red Wine | Cranberries (V / Ve)
Yorkshire Puddings (V)
Honey Glazed Parsnips (V Or Ve)
Butter Roasted Carrots (V Or Ve)
Seasonal Greens (V Or Ve)



Dessert

Sticky Toffee Pudding | Salted Caramel Sauce | Vanilla Ice Cream (V)

Black Forest Gateau | Dark Chocolate & Miso Mousse | Cherry Crème | Spiced Cherry Gel | Chocolate Tuile (V)

Scrumpy Cider Apple Crumble | Oat Crumble | Crème Anglaise (V)

Spiced Winter Trifle | Winter Spiced Sponge | Rum & Nutmeg Anglaise | Vanilla Chantilly | Ginger Biscotti

Saffron Panna Cotta | Spiced Plum Compote | Clementine Curd | Caramelised White Chocolate Crumb (V)

