

CHRISTMAS DAY MENU

Chef's Canapés for the table

Jerusalem Artichoke Velouté
Herb oil, brioche

STARTERS

Smoked Salmon, Crab and Crayfish Salad, Caviar
Marie Rose, yuzu dressing, sourdough

English Heritage Beetroot
Whipped goat's cheese, truffle honey, hazelnuts

MAINS

Slow Roasted Traditional Turkey
Apricot and chestnut stuffing, pancetta sprouts,
honey glazed roots, roast potatoes, turkey jus

Roast Striploin of Longhorn Beef
Thyme fondant, glazed carrots, Yorkshire pudding, horseradish jus

Pan Seared Hake
Anna potato, braised greens, sauce vierge

Girolle Mushroom and Artichokes
Hispi cabbage, roasted roots, black truffle

DESSERTS

The Nici Christmas Pudding
Brandy sauce, vanilla ice cream

Chocolate Truffle Torte
Seville orange, chocolate, Gran Marnier ganache, crème fraîche

Limoncello Tiramisu
Vanilla mascarpone, cherries, lemon curd

Cheese of the British Isles
Walnut loaf, rye crackers, chutneys, quince