

# CHRISTMAS DAY

**£120 PER PERSON | £60 PER CHILD**

Chef's Canapés for the table

## STARTERS

Severn & Wye Smoked Salmon  
Herb crème fraîche, warm blini, caviar

Parsnip & Truffle Soup  
Maple vinegar caramel

Pressing of Confit & Smoked Duck  
Spiced pear, brioche, watercress

Braised Beef & Black Truffle Ravioli  
Shallot fondue, red wine dressing

## MAINS

Beef Fillet  
Horseradish mash, hen of the woods mushroom, parsley cream

Halibut  
White bean & crayfish stew, kale, gremolata

Norfolk Turkey Parcel  
Caramelised swede purée, sage & apricot stuffing, cranberry roasting juices

Wild Mushroom & Truffle Risotto  
Cobb nut salsa, chervil

## DESSERTS

Christmas Pudding  
Brandy cream

Glazed Chocolate Layer Cake  
Vanilla whipped cream

Chestnut Mont Blanc Tart

British Cheese Selection  
Pickled walnut, quince paste