



25<sup>th</sup> December 2017

£75

JERUSALEM ARTICHOKE VELOUTÉ

*Black truffle foam*

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HOME-SMOKED SALMON

*Devonshire crab mayonnaise, cucumber salad, char-grilled sourdough*

DUCK LIVER & FOIE GRAS PARFAIT

*Pear & stem ginger compote, toasted ciabatta, hazelnuts*

ROASTED BUTTERNUT SQUASH & KENTISH BLUE CHEESE TART

*Wilted spinach, toasted pine nuts, aged balsamic vinegar*

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PEAR SORBET

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BRONZED TURKEY BREAST

*Goose fat roast potatoes, roast parsnips & carrots, Brussel sprouts,  
onion purée, pork & sage stuffing, pigs in blankets, turkey jus*

PAN-FRIED HALIBUT

*Lobster risotto, mascarpone, peas & broad beans, lemon verbena oil*

WILD MUSHROOM, SALSIFY & RICOTTA TORTELLINI

*Smoked chestnut mushroom purée, frisée & shallot salad*

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HOME-MADE CHRISTMAS PUDDING

*English custard, brandy butter*

WINTER SPICED CHOCOLATE BAKED ALASKA

*Mulled wine poached pear*

PRALINE CHOCOLATE FONDANT

*Cinnamon ice cream, caramelised hazelnuts*

40 MILE CHEESE PLATE (£7.50 supplement)

*A selection of cheeses sourced within 40 miles of the hotel, biscuits, grapes & chutney*

*Sustainability: The majority of our ingredients are sustainably sourced, seasonal & as local as possible.*

*Allergens: Please ask a team member for information on allergens*

*Gratuities: A discretionary 12.5% service charge will be added to your bill & distributed fairly between our team members.*