



ISLAND GRILL

CHRISTMAS DAY

£75

Wild mushroom cappuccino (ve)
Black truffle foam

Home smoked salmon
Devonshire crab mayonnaise, cucumber salad, char-grilled sourdough

Duck liver & foie gras parfait
Grape & apple chutney, toasted ciabatta

Roasted heirloom beetroots (v)
Kentish Blue cheese, hazelnuts, mustard dressing

Artichoke, wild mushroom & spinach (ve)
Chestnut mushroom puree

Clementine sorbet

Bronzed turkey breast
Goose fat roast potatoes, roast parsnips & carrots, Brussels sprouts, onion puree,
pork & sage stuffing, pigs in blankets, turkey jus

Pan fried halibut
Lobster risotto, mascarpone, peas & broad beans, lemon verbena oil

Salsify, spinach & ricotta tortellini (v)
Roasted squash puree, frisee & shallot salad

Butternut squash, chestnut & kale wellington (ve)
Squash puree

Homemade Christmas pudding, custard and brandy butter

Valrhona chocolate and amarena cherry Yule log,
spiced cherry sorbet, hazelnut soil

Clementine Eton mess (ve)
Spiced cranberry compote

40 mile cheese plate (£7.50 supplement)
A selection of cheeses sourced within 40 miles of
the hotel, biscuits, grapes & chutney

(v) Suitable for vegetarians. (ve) Suitable for vegans.

We are happy to provide information pertaining to allergies & intolerances upon request.
All prices are inclusive of 20% VAT. A discretionary 12.5% service charge will be added to your bill.