



Gastronomique Christmas Day Menu

Pre-dinner Canapés

Julienne Smoked duck and mango, sweet potato rosti
Smoked salmon, poached wild salmon mousse parcel, dill hollandaise
Caramelised foie gras toasts, redcurrant jelly

Amuse Bouche

Seared king scallops, beluga caviar, roasted parsnip and Manuka honey

Starters

(All starters are served with homemade sourdough and butter)

Lobster Thermidor, Remy Martin Cognac, gruyere, mixed greens, buttered new potatoes
or
Double baked cheese soufflé, wild mushroom duxelle, brandy tarragon béarnaise
or
Slow cooked venison, wild berry jus, saffron mash

Fish Course

Pan fried monkfish, wrapped in Parma Ham, Bouillabaisse sauce, red shiso

Sorbet

Lemon and vodka sorbet with fresh mint

Mains

Trio of Mains
Stuffed Turkey crown, dates and figs, Turkey jus, cranberry jelly
Deconstructed dry aged beef wellington, Rioja glaze
Duck confit, cranberry drizzle
Pigs in blankets, Roast honey parsnips, carrots, buttered brussel sprouts,
Duck fat hassleback new potatoes, lemon thyme

Dessert

Trio of Desserts
Dark chocolate fondant, wild berry cream, freeze dried raspberries
Creme brûlée, toasted sesame seeds
Christmas pudding, brandy glaze

Cheese Course

A selection of six artisan cheeses, served with quince jelly and charcoal biscuits.