

# CHRISTMAS DAY

## FIVE-COURSE MENU

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### AMUSE BOUCHE

Oyster, beef consommé, horseradish  
Wild mushroom duxelles, parmesan crisp (v/ve)

Bread served with butter

### STARTERS

Scallop carpaccio, citrus gel, pickled cucumber, micro mint, caviar  
Beetroot carpaccio, pickled beetroot, beetroot purée, walnut crumb (v/ve)

### MAINS

Turkey crown wrapped in pancetta, served with braised red cabbage, caramelised Brussel sprouts, Chantilly carrots, pigs in blankets, green beans, beef fat potatoes, Yorkshire pudding, gravy

Beef wellington, served with braised red cabbage, caramelised Brussel sprouts, roasted Chantilly carrots, pigs in blankets, buttered beans, beef fat potatoes, Yorkshire pudding, gravy

Root vegetable pithivier, served with braised red cabbage, caramelised Brussel sprouts, roasted Chantilly carrots, green beans, roast potatoes, Yorkshire pudding (v/ve)

### DESSERTS

Christmas pudding with brandy sauce and vanilla ice cream  
Chocolate and peppermint tart, served with whipped cream and shaved chocolate  
Selection of cheeses with artisan crackers, celery, grapes, onion marmalade