



CHRISTMAS EVE DINNER MENU
24th DECEMBER 2019



*May we suggest a gin & tonic before dinner with one of our 4 small batch gin's and Fever Tree tonic from £6.00
or try a chilled glass of Cava Rosado @ £6.00*

SWEET POTATO AND CUMIN SOUP

SEARED BREAST OF MALLARD
with garlic braised lentils, pumpkin, hogs pudding and sauce charcutier

BRAISED OX TONGUE AND CHEEK TART
with chantenay carrots, onion and artichoke

BARBECUE CARROT
with savoury granola, caraway mousse, carrot reduction and pickled raisins



PAN SEARED SCALLOP
with sweet potato stew, coriander foam, fermented garlic and coral tuille

OR

PAN SEARED TURNIP
with sweet potato stew, coriander foam, fermented garlic and coral tuille



SEARED BREAST OF GUINEA FOWL
with charred onion, Royale potato, cauliflower puree, crispy wing and smoked bacon foam

ASSIETTE OF HOGGET
with smoked tomato and goats cheese fritter, dauphinoise potato, spinach and leek puree, bay jus and cumin oil

PAN SEARED RED MULLET
with parmesan polenta, fine ratatouille, vegetable chips and basil oil

CANNELLONI OF RICOTTA, SWEET PEPPER, SPRING ONION AND BASIL
with roasted vegetables, spinach, poached egg and Hollandaise



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CLEMENTINE VELOUR
with dried orange, chocolate sorbet and orange brittle

MINCEMEAT BAKEWELL TART
with crème Anglaise and cardamom ice cream

ASSIETTE OF CHOCOLATE AND PISTACHIO

SELECTION OF HOMEMADE ICE CREAMS AND SORBETS

SELECTION OF WESTCOUNTRY CHEESES



Freshly Brewed Coffee with Petit Fours included
Espresso, latte and cappuccino available at the bar and charged accordingly. Liqueur Coffees £7.00

Dessert Wine

<i>Chateau Vari Monbazillac 2011, SW France</i>	£6.00	<i>100ml glass</i>
<i>Glorious juicy flavours of peach with hints of toffee and spice</i>	£19.00	<i>375ml bottle</i>
<i>Late Harvest Riesling 2013, Chile</i>	£8.00	<i>100ml glass</i>
<i>Intense fruit aromas; concentrated, fresh passion fruit</i>	£27.00	<i>375ml bottle</i>
<i>'Elysium' Black Muscat 2015, California</i>	£9.00	<i>100ml glass</i>
<i>Deep, black red – rose petal bouquet – rich and velvety</i>	£32.00	<i>375ml bottle</i>
<i>'Le Caillou'</i>	£9.00	<i>100ml glass</i>
<i>Very rare, 100% old vine 'late harvest' Grenache – unctuous, coffee-tinged</i>	£32.00	<i>500ml bottle</i>
<i>Petit Guiraud Sauternes 2011, Bordeaux</i>	£10.00	<i>100ml glass</i>
<i>Light gold, nose of honey, sweet ginger, apricot, peach and light mineral, medium body, round and smooth with pleasant acidity, sweet yet fresh finish</i>	£39.00	<i>375ml bottle</i>

Port

<i>Churchill's Finest Reserve Port</i>	£4.00	<i>50ml</i>
<i>'Otima' 10 yr old Tawny Port</i>	£6.00	<i>50ml</i>
<i>Churchill's LBV Port</i>	£5.00	<i>50ml</i>
<i>Finest 5 yr Medium Rich Madeira</i>	£6.00	<i>50ml</i>

Non Residents £47.50 per person

Some of our foods may contain ingredients produced from genetically modified soya and/or maize (we rely on our suppliers for this information). Please ask a Manager if you require further assistance.

