



CHRISTMAS EVE DINNER

£155 per person

(Half price for children under 12 years)

STARTERS

Choose One

Provençale Bouillabaisse

Rouille, garlic croûton

Hand-dived Scallop Carpaccio

Oscietra Caviar, citrus dressing, lemon balm

Seasonal Game & Duck Liver Pâté en Croûte

Pear relish, Cumberland sauce

Heritage Beetroot & Golden Cross Textures

Watercress, pecan nuts, pomegranate

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Beef Consommé

Mini beef pie

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MAIN COURSE

Choose One

Ballotine of Goose

Prune stuffing, roast potatoes, bread sauce - carved at your table

Pan-Seared Halibut

Broccoli florets, beer batter bites, smoked garlic, potato purée

Pan-Seared Cannon of Lamb

Savoy cabbage, turnips, Navarin jus

Herb Gnocchi

Cropwell Stilton croquette, spinach, baby leeks

Accompaniments served with all main courses

Creamed Potatoes

Baby Yukon Carrots

Grilled Tenderstem Broccoli





DESSERT

Choose One

Lemon Meringue Tart

Lemon & star anise curd, meringue, star anise caviar

Traditional Chocolate & Coffee Yule Log

Clementine & Cardamom Bread Pudding

Clementine mousse, cardamom ice-cream, confit clementine

Cranberry & Apple Cake

Manzana sorbet, cranberry compôte

* Coffee, Tea & Mince Pies *

Executive Chef: Rob Creaser

