



CHRISTMAS DAY MENU

Vegetarian

Selection of Chef's Canapés

Veloute of Chestnuts, Wild Mushroom Tortellini, Cêpe Oil

Albert Roux's Classic Soufflé Suisse

Grilled Warm Crottin de Chavignol Goats Cheese, Heritage Beetroot, Endive and Radish Salad

Baked Butternut Squash, Leek and Blue Stilton Pie, Citrus Braised Chicory, Chive Butter Sauce

Caramelised Onion and Thyme Risotto, Mascarpone Cheese, Sage Emulsion, Garlic and Rosemary Crumb

Ragout of Wild Mushroom and Spinach Gnocchi, White Wine and Herb Sauce

Homemade Traditional Christmas Pudding, Brandy Custard Sauce

Rich Dark Chocolate and Peanut Cremeux, Macerated Mandarins, Almond Milk Gel

"Long Clawson" Blue Stilton set Custard, Poached Pear, Ruby Chicory, Prune and Apple Chutney Black Pepper Oatcakes

Coffee and Mini Mince Pies

£62.50 per person

