

## Christmas Day Menu 2019

## **Starters**

Cream of Parsnip, Chestnut and Truffle Soup

Seared Breast of Pigeon, Caramelised Shallots, Tomato Risotto, Black Bean Dressing

Selsey Crab Tian, Avocado Mousseline, Lobster Cream

Roasted Trio of Tomatoes, Toasted Goats Cheese, Basil Pesto

## Mains

Roast Crown of Turkey. Confit Leg, Chestnut and Sage Stuffing with Traditional Garnish

Roasted Fillet of Beef en Croute, Dauphinoise Potatoes, Slow Roast Parsnips and Beetroot, Horseradish Jus

Pan Fried Wild Seabass, Watercress Beurre Blanc, Saffron Potatoes, Samphire

Roasted Aubergine and Spiced Tomato Bayildi, Chilli Spiced Sprouts, Harissa Yoghurt

## **Puddings**

Traditional Christmas Pudding, Brandy Ice Cream

Dark Chocolate Delice, Rum Soaked Clementine, Pistachio Crumb

Granny Smith Apple and Cinnamon Mousse, Apple Crisp, Calvados Gel

British Cheese Board with Miller's Toast

Coffee and Mince Pie

£69.00 per person £35.00 Children between the Ages 7-12

Pre-order required by 14 December £20 deposit per person at time of booking

Allergen sheets are available for all our dishes.

