

# Menu

## Chefs Amuse Bouche

Salmon and avocado macaron  
a savoury macaron filled with a smoked salmon and an avocado mousse.

## To Start

Smoked salmon roulade with lemon and chive cream cheese, served with a malden sea salt crostini, pickled beetroot and cucumber

Carpaccio of beef served with rocket parmesan Reggiano, capers, truffle oil and radish

Cauliflower and chestnut soup topped with parsnip crisps and served with warm bread and butter

Scallop, cod and salmon parmesan gratin served with crusty sourdough bread and butter

## Main Course

Roast crown of turkey, apple and apricot stuffing and pigs in blankets.

Beef Wellington with horseradish and crème fraiche

Chestnut mushroom, butternut and cranberry Wellington with kale and parsnip crisps

(All Served with honey glazed carrots, parsnips and turnips, buttered sprouts vegans) and roast potatoes)

Baked herb crusted hake served with crayfish, chive and champagne butter served with crushed new potatoes and tender stem broccoli

Confit duck leg, dauphinoise potatoes, spiced braised red cabbage, butternut squash puree

## Dessert

Christmas Pudding and brandy cream sauce

Crème brulee served with Christmas spiced short bread

Double chocolate brownie served with salted caramel ice cream, honeycomb crumb and warm chocolate sauce

Apple tart tatin. Served with crème anglaise

Roasted maple, orange pecan dark chocolate tart, vanilla ice cream

## Coffee & Chocolates

Add a glass of port  
| 5-00 |