



CHRISTMAS DAY

Canapes and prosecco on arrival
Homemade bread and whipped butters

Starters

Parsnip, celeriac and honey soup, parsnip crisps, lovage oil
Duck Liver Mousse, beetroot, port jelly, pickled radish
Brixham Crab, granny smith, avocado puree, nori seaweed

Mains

Pheasant breast, leg ballotine, pomme Anne, salsify, chard, jus
Cornish brill, south Indian spices, fennel, calcot onions, onion
bhaji

Roast Norfolk Turkey, all the traditional trimmings (GF)
Butternut squash gnocchi, brown bread and hazelnut crumble,
tarragon beurre blanc

Desserts

Christmas pudding parfait, brandy snaps, mulled wine jelly
Chocolate marquise, black cherry curd, hazelnut granola
Blood orange panacotta, orange jelly, meringue. burnt orange

Adult - £60
Children - £30