

## **Christmas Day Menu**

Festive canapés and Champagne

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Jerusalem artichoke soup with a local pheasant croquette

Carpaccio of Derbyshire beef with foie gras, parmesan and tarragon mayonnaise

Scottish salmon cured with beets and orange, fennel pickle and a crème fraiche dressing

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Roasted Norfolk bronze turkey with a sage and chestnut stuffing, bacon and apricot rolls, chipolatas and a tarragon pan jus

or

Cornish monkfish tail rolled in air-dried tomato, dill and spices and wrapped in smoked local bacon with a mussel and coriander cream chowder

Red pepper, aubergine and Crottin charlotte with a lemon parmesan sauce

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Mandarin sorbet

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Christmas pudding with brandy sauce and amaretto cream

Chocolate espresso tart with hazelnut ice-cream and pistachio wafers

Panettone and Bailey's pudding with pineapple ice-cream

Egg custard tart with a ginger-maple ice cream and garibaldi biscuits

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Filter coffee or tea selection with truffles

**£65.00 per person for 5 courses plus coffee**