



Christmas Day 2024

Flute of Champagne or Elderflower presse

Amuse - bouche

Blue cheese bonbons and honey mustard dressing

Starters

Prawn, lobster and avocado cocktail with highwayman bread

Game terrine

with shitake mushrooms, green beans, shallot purée and toasted bread

*Scottish smoked salmon mousse with salmon scotch Quail egg, roasted golden
beetroot,
pea shoots and croûtons*

*Warm goat's cheese tart with roasted fig,
red onion marmalade and pink peppercorn dressing*

Mains

*Parmesan herb crust rack of lamb,
tenderstem broccoli, heritage baby carrots, dauphinoise potato and Madeira jus*

*Highwayman roasted turkey,
roasted potatoes, honey roast carrots and parsnips, Brussel sprouts, chestnuts,
pigs in blanket, cauliflower cheese, jus and homemade cranberry sauce*

*Oven roasted wild halibut with garlic butter potatoes, fennel, asparagus, butternut
squash,
scallops and caper lemon butter dressing*

*Girolle mushrooms, chestnut, spinach and Oxford blue cheese Wellington
with Jerusalem artichoke, butternut squash fondant with a creamy parmesan &
paprika sauce*

Desserts

Honeycomb cheesecake with caramelized banana and muscovado cream

Christmas pudding with brandy custard

*Poached pear with caramel sauce, cinnamon shortbread, almond flakes and micro
flowers*

English cheese selection

*Oxford blue, Somerset brie, Cornish Yarg
roasted fig chutney, celery, grapes and carr's water biscuits*

£120 per person

Includes; A flute, luxury crackers, 4 course menu, homemade mince pies