

Christmas eve menu

Four courses £95
With a glass of Nyetimber Rosé

STARTER

DUCK

duck liver ballotine, brioche, spiced plum purée

SCALLOP

seared hand dived scallops, black pudding, celeriac, Granny smith apple

BERKSWELL CUSTARD

White asparagus, salt baked celeriac, truffle

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MAIN

VENISON

Berkshire fillet, mushroom duxelle, black truffle mash

LOBSTER

risotto, poached lobster, bisque, tarragon

CELERIAC (v)

Salt baked celeriac, ceps, brown butter, thyme

Pommes frites 5 | Pommes mousseline 5 | Green beans 5 | Mushrooms 6 | Brussel sprouts 5

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DESSERT

CHRISTMAS PUDDING

brandy flambé, custard

CHOCOLATE

tart, whisky fruits, spiced nuts

CRUMBLE

Roasted apple, quince, vanilla ice cream

PEAR (vg)

Tarte Tatin, maple syrup ice cream

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CAFÉ GOURMAND

Mince pies, chocolate truffle, gingerbread macarons