



## Christmas Menu

### Bread

Warm Homemade Treacle bread,  
Whipped butter

### Starters

Gin Cured salmon Gravalax, Horseradish cream, Toasted Rye bread  
or  
Choritzo scotch egg, Red pepper puree  
or  
Ham hock terrine, Pickled Giroles and Tarragon Mayo  
or  
Pan fried scallops, Compressed apple, Celeriac puree  
or  
Artichoke Veloute, Truffle oil and Pancetta

### Mains

#### Turkey Parcel

Goose fat roast potatoes, Braised red cabbage, Honey roasted parsnips  
Pancetta and chestnut sprouts,  
Cranberry sauce, Pork stuffing & Red wine jus

#### Beef Fillet

Goose fat roast potatoes, Braised red cabbage, Honey roasted parsnips  
Pancetta and chestnut sprouts,  
Braised Ox cheek stuffed Yorkshire pudding & Red wine

## Desserts

**Duck Egnog Custard Tart, Warm winter fruit compote**

**or**

**Mooreish Christmas pudding,  
Creme Anglaise**

**or**

**Vanilla Panna cotta, caramelised chestnuts and mulled wine sorbet**

**or**

**Chocolate Fondant, Banana and lime sorbet and salted caramel**

## Cheese

**Tunworth, Isle of Mull Cheddar & Stichelton**

**Grapes, Charcoal crackers and Mooreish chutney**

*£85 per person - Please pick one option per course*