MENU

CHRISTMAS DAY

Baked Bread and Butter
Winter Truffle Mousseline

STARTERS

Chicken Liver Parfait
with Port-Baked Figs and Toasted Brioche

Cured Salmon Gravlax
with Heritage Beetroot, Horseradish Cream, Keta Roe and Herb Oil

Wild Mushroom Tartlet
with Confit Egg Yolk and Mushroom Powder

MAINS

Poached Black Norfolk Turkey
with Stuffed Leg Ballotine, Roast Potatoes, Honey-Glazed Parsnips, Carrot Purée, Brussels Sprouts, Pigs in Blankets and Roasting Jus

Stone Bass
with Vin Jaune Sauce, Carrot and Potato Spheres, Cavolo Nero and Caviar

Goat's Cheese and Sun-Dried Tomato Agnolotti
with Winter-Glazed Vegetables

DESSERTS

Traditional Christmas Pudding
with Brandy Anglaise and Mixed Fruits

Dark Chocolate Marquise
with Salted Caramel Ice Cream, Crunchy Pearls and a Cocoa Sablé Base

Vanilla-Poached Pear
with Caramelised Puff Pastry Shards, Gold Leaf and Caramel Sauce