
Christmas menu (Forty-two pounds three courses)

Starters

Duck / Suffolk
Home cured, roasted quince, young watercress salad

Smoked Haddock / Lincolnshire
Boudin, crayfish and lobster emulsion

Hens egg / Sussex
Organic, slow poached, chestnut veloute, roast salsify

Middle courses (Add a middle course for an additional £8)

Quail / Suffolk
Smoked breast, confit Jerusalem artichoke, wild mushroom vinaigrette

Scallop / Scotland
Pan fried, braised pork belly, parsley puree

Goats Cheese / Staffordshire
Curd, glazed beetroot and wild herbs

|90|

Main Courses

Pheasant / Yorkshire
Pot roasted, smoked bacon, lentils and thyme

Halibut / South Coast
Pan fried, shellfish broth, saffron potatoes

Potato / Suffolk
Caramelised onion tatin, leeks and woodland sorrel

Selection of our British cheeses (Add cheese for an additional £8)

Walnut and raisin bread, Autumn fruit chutney

Desserts

Crème brulee
Chestnut, vanilla foam, confit chestnuts

Mousse
Christmas pudding, gingerbread, brandy sauce

Parfait
Chocolate, fresh mandarin, cocoa bean and spiced emulsion

|90|