





Christmas Eve dinner

Starters

Parsnip soup, Braeburn apple, curry oil Pressing of local ham, celeriac slaw, prune purée, bitter leaf salad Pave of lightly cooked salmon, leeks, caviar butter sauce

Mains

Salt baked celeriac, Puy lentils, caper and raisin puree, pickled grapes Pan roast fillet of hake, choucroute, woodland mushrooms, soya jus Braised blade of beef, dauphinoise potatoes, roasted root vegetables, red wine jus

Desserts

Lemon Curd Tart, soft meringue, vanilla ice cream Dark chocolate marquise, raspberries and raspberry sorbet Burnt vanilla crème, garden blackberries, shortbread

Coffee and petit fours

£60 per adult, £35 per child 50% deposit and full prepayment one month before











