



# CHRISTMAS DAY

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## STARTER

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Bryher lobster raviolo, Marie Rose butter sauce, charred baby gem  
Duck liver parfait, citrus sugar smoked Creedy Carver duck breast, gingerbread, blood orange  
Roasted tomato and red pepper soup, basil, pesto, confit tomato & ciabatta crouté (v)

## MAIN

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Turkey roulade, leg meat, apricot and chestnut stuffing, pigs in blankets, roast root vegetables and all the trimmings, turkey gravy  
Wild mushroom fregola, charred leeks, chestnuts and crispy celeriac, toasted pumpkin seeds and all the trimmings (v)  
Pan roasted fillet of wild Cornish sea bass, smoked haddock and spring onion pomme Dauphine, Champagne sauce

## PUDDING

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Zoe's homemade Christmas pudding, brandy sauce  
Mulled wine pear, cinnamon and almond tart, Madagascan vanilla ice cream (v/vo)  
Baron Bigod, quince jelly, cider apple chutney (v)

## TO FINISH

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Origin filter coffee • Selection of teas • Petit fours

£100 per person

v - Vegetarian / vo - Vegan Option • Please ask for allergen information