



£95 per head

Canapés for the Table

Aged Comté Gougères

Ox Cheek Croquettes, Black Garlic Aioli

Smoked Salmon Rillette & Caviar Cones

Starters

Jerusalem Artichoke Velouté, Truffled Mascarpone & Artichoke Crisps

Beetroot Cured Salmon Gravadlax, Celeriac & Granny Smith Remoulade

Chicken, Leek & Black Truffle Terrine, Spiced Pear Chutney

Seabass Carpaccio, Lemon Olive Oil & Caviar

Main Courses

Roasted Turkey, Traditional Trimmings
Ribeye Steak And Chips, Watercress Salad
Roasted Cod, Tarbais Beans, Shallot & Girolles Cassoulet
Salt Baked Beetroot, Candied Walnuts & Roquefort Risotto

Cheese Course

Optional £15 supplement

Desserts

Christmas Pudding, Brandy Custard, Speculoos Ice Cream

Flourless Chocolate Cake, Mandarin Pâté de Fruit, Candied Orange, Vanilla Ice Cream, Chocolate Sauce

Poire à la Beaujolais, Pâté Sucré, Almond Frangipane, Mulled Wine Poached Pear, Spiced Chantilly

Selection of Ice Cream or Sorbets