

MENU

CHRISTMAS DAY

Treacle cured salmon, Exmoor caviar, cucumber

—

Roast scallop, Delica pumpkin, seaweed and snail butter

—

72 hour short rib, Périgord truffle, shiitake, potato

—

Rhug Estate goose, damson, salsify, hazelnut

O R

Cumbrian venison saddle, parsnip, mushroom, sorrel

—

Truffled Brie, raisin, grumolo, Guinness bread

—

Roasted chestnut mousse, 70% chocolate, honey, orange



MENU

CHRISTMAS DAY

Mushroom consommé, fregola

—

Delica pumpkin, chestnut, smoked almond

—

Slow cooked egg, celeriac, Coolea, cep

—

Potato gnocchi, artichoke, hazelnut

—

Winchester cheese, raisin, grumolo, Guinness bread

—

Roasted chestnut mousse, 70% chocolate, honey, orange



SOMMELIER'S SELECTION

Jacquère, Cellier De La Baraterie, Vin De Savoie,
France 2016

Chardonnay, Michael Hall, Adelaide Hills, Piccadilly,
Australia 2017

ABRA-KA-DABRA, Christian Tschida, Landwein,
Austria 2017

Barolo, San Biagio, Piedmont, Italy 2013

O R

Cabernet Sauvignon, Merlot, Normandie Estate,
Western Cape, South Africa 2014

Graham's 10 Year Old Tawny Port

Mellis, La Ganghija, Enzo Rapalino, Treiso, Italy NV

