

# CHRISTMAS DAY

Marcus cured gravlax, caviar cream, sourdough crumpets,

—

Roast Orkney scallop, ham hock terrine, celeriac, chestnut

—

Black truffle risotto, turkey leg confit, artichoke

—

Rhug Estate Turkey en croute, braised red cabbage, cranberry

O R

Slow roast organic goose, carrot, pine nut, roast cep

—

Young Buck & fig roll

*Raw-milk, blue cheese, County Down, Northern Ireland*

—

Spiced gateau opera, redcurrant, vanilla

# CHRISTMAS DAY

Burrata, black olive, rosemary milk bread

—

Carrot, pine nut, romesco

—

Melfort farm beetroot, Jerusalem artichoke, pickles

—

Slow cooked egg, cep, chestnut, celeriac broth

—

Tagliatelle, smoked egg yolk, trompette, truffle

—

Spiced gateau opera, redcurrant, vanilla

SOMMELIER'S SELECTION

Riesling, "Wachenheimer", Villa Wolf, Pfalz, Germany 2016

—

Côtes-Du-Rhône-Villages, Sablet Blanc Saint Gayan, Rhone Valley, France 2016

—

Chardonnay, La Crema Winery, Sonoma County, California, USA 2018

—

Château Dutruch Grand Poujeaux, Moulis-en-Medoc, Bordeaux, France 2012

O R

"Poggio Al Moro", Enrico Santini, Bolgheri, Tuscany 2016

—

Graham's, "Tawny Port", 10 Years Old NV

—

Pacherenc-du-Vic-Bilh, "Saint Albert", Domaine Plaimont, South West, France 2015