Christmas Day

For the table

Pea bavarois, mint jelly, potato foam, parmesan feuilleté
Hand baked selection of artisan breads and rolls (gfo)
Netherend Farm salted butter

Starter

Assiette of smoked fish,
Smoked salmon, smoked trout and smoked halibut with pickled cucumber and dill crème fraiche (gf)

Pear, Stilton and chicory, salad, candied walnut and caramelised honey dressing (v)(gf)(n)

Pressed rabbit terrine with quince chutney, toasted brioche and pickled carrot (gfo)

Classic prawn cocktail with king and Atlantic prawns, Marie-rose sauce, baby gem (gfo)

Jerusalem artichoke velouté with truffle oil and chives s (v)(gf)

Main

Roast turkey, pork, sage and apricot stuffing, pigs in blankets, rosemary and garlic roasted potatoes, maple-glazed parsnips, buttered seasonal vegetables served with cranberry sauce and red wine jus (gfo)

Chestnut, cranberry and pumpkin seed nut roast rosemary and garlic roasted potatoes, maple-glazed parsnips, buttered seasonal vegetables served with cranberry sauce and vegetable jus (v)(vgo)(n)

Seared venison loin, sarladaise potato, braised red cabbage, celeriac purée, blackberry jus (gf)

Roasted Turbot, brown shrimp butter, wilted spinach, duchesse potato (gf)

Goats' cheese and mushroom pithivier, squash purée, cavolo nero (v)(gfo)

Dessert

Christmas Pudding with The Crown brandy cream (v)(gfo)
Chocolate crémeux, mulled berries, mascarpone (v)(gfo)
Clementine and almond sponge, orange and Grand Marnier caramel syrup, (v)(gf)(n)
Baklava semifreddo with roasted fig and pistachio (n)
Cheese trolley selection, served with biscuits, seasonal fruit and chutney
(Cheese also available as additional course for £15 per person)

Cafetière coffee and Specialty Tea

£125.00 per person