



CHRISTMAS DAY 2019 - SET MENU

To Start

Jerusalem Artichoke Velouté, Wild Mushroom and Truffle Dressing, Parmesan Biscuit
Carpaccio of Beef, Butter Poached Langoustine, Lobster Aioli, Shallot Rings
Spiced Selsey Crab, Pan Fried Scallop Mousse, Lime and Coriander Salsa, Curried Mayonnaise
Confit Duck Leg, Duck Liver and Pistachio Terrine, Cranberry and Orange Chutney,
Stout and Seaweed Croutes

Main

Roast Crown of Turkey, Confit Leg Ballotine with Chestnut and Sage Stuffing, Chipolatas wrapped
in Bacon, Roast Potatoes, Traditional Vegetables, Turkey Jus
Loin of Venison, Celeriac Dauphinoise, Roasted Beetroot, Clementine and Juniper Jus
Fillet of Halibut, Tarragon and Potato Dumplings, Lobster Scampi, Selsey Crab Veloute
Individual Butternut and Isle of Wight Blue Cheese Wellington, Confit Leeks,
Roasted Pumpkin Purée, Watercress Cream

To Finish

Traditional Christmas Pudding, Brandy Syrup, Orange Mascarpone
Dark Chocolate and Espresso Delice, Honeycomb, Salted Caramel Ice Cream
Tonka Bean Panna Cotta, Sloe Gin Jelly, Blackberry Compote, Ginger and Hazelnut Crumb
Southern Counties Cheese Board with Miller's Toast, Almond and Fig Loaf and Quince Jelly

Coffee and Petit Four

£85 per person

Pre-order required by 14 December
£20 deposit per person at time of booking

Allergen Information is available for all our dishes.

