

Christmas Day Menu 2017

Wild mushroom soup

(manchego toasties and truffle oil)

Smoked Duck salad

(pickled walnuts, sour dough croutons, water cress)

Devon crab cake

(dill mayonnaise, dressed leaves)

Roast heritage beetroot

(goat cheese mousse, hazelnut snow, honey and lime dressing)

Roast Oxfordshire turkey crown

(stuffed leg, bacon wrapped chipolata sausage, goose fat roast potatoes and seasonal vegetables)

Herb & pepper crusted roast sirloin of Beef

(fondant potato, fine beans, roasted onion and wild mushroom sauce)

Pan-fried fillet of Turbot

(brown shrimp and Champagne butter sauce, pomme puree)

Portobello mushroom, spinach, chestnut & pearl barley wellington

(dauphinoise potatoes & bell pepper velouté)

Christmas pudding with brandy sauce

Dark chocolate marquise

(boozy cherries and vanilla ice cream)

Warm almond and prune tart

(crème anglaise and candied almonds)

Selection of British cheese with apple chutney, celery, grapes and biscuits

Coffee/tea with home made Petit four

£70pp, £35 per child

