

CHRISTMAS DAY

This menu of seasonal produce has been created by Executive Chef Tessa Bramley, owner of The Old Vicarage for the past 30 years, with Head Chef Nathan Smith.

To assist you with food and wine matching we have separated the menu into savoury, sweet and aromatic dishes with a speciality pre dessert cross-over.

We have carefully chosen wines to complement the dishes on the menu, these are all included so please relax and enjoy as much as you wish.

SAVOURY DISHES TO BEGIN

FILLET OF BRILL WITH ROSEMARY GNOCCHI
WINTER VEGETABLES IN REISLING BROTH



ROAST RIDGEWAY PARTRIDGE AND RUMTOPF
CELERIAC CAKE WITH GAME LIVER RAGOUT
GAME CHIPS

TERRINE OF AUBERGINE, PEPPER & TARRAGON
MOZZARELLA, ROCKET, PINOLI, LEMON OIL
TOMATO CONSOMMÉ

SALT-CURED MARINATED SKYE SALMON
SMOKED SEVRUGA CAVIAR
SCRAMBLED DUCK EGG



ROAST FREE RANGE NORFOLK BRONZE TURKEY
FROM JOHN WRIGHT AT HOLMES FARM
BAKED PHEASANT AND SAGE DUMPLING
CHESTNUT AND THYME STUFFING

ROAST SADDLE OF CHATSWORTH FALLOW DEER
RED CABBAGE WITH JUNIPER
PISTACHIO AND TANGERINE STUFFING
PARSNIP PURÉE AND PARSNIP CRISPS

*Brussels Sprouts in Lemon Oil and Rosemary
Roasted Cauliflower, Buttered Ginger Carrots
Shallot and Cranberry Compote
Bread Sauce with Sweet Bay*

SWEET & AROMATIC TO FINISH

"Aromatics"

APPLE & ROSE PARFAIT
CELERY, APPLE & SPICED PORK CRACKLING
CORNISH CIDER REDUCTION



"Traditional Pud"

OLD VICARAGE TRADITIONAL
FLAMED PLUM PUDDING
COGNAC CREAM

"Bitter Chocolate and Orange"

BITTER CHOCOLATE GANACHE
MANDARIN SORBET
ORANGE CAKE
'PANETTONE'

"Cheese Course"

COLSTON BASSETT STILTON
From Colston Bassett Dairy, Nottinghamshire

TUNWORTH

From Stacey Hedges, Herriard, Hampshire



COFFEE

*Finest Sumatran Blue Lintong with
Guatemalan Huehuetenango*

MINCE PIES AND PETITS FOURS

Selection of Wines

Showcasing the authentic wines of traditional European vigneron at Château Cesseras and Domaine Gérard Duplessis, alongside some excellent modern winemaking at the Isabel Estate in Marlborough.

The wines, mineral water and coffee with petits fours are all included so please relax and enjoy as much as you wish today.

Traditional

Chablis 1^{er} Cru Montmains, Domaine Gérard Duplessis 2016

Long-established viticulteur showing just how it's done the old way: carefully, by hand, with love for the land. His wines express that classic Burgundian balance of rich intensity enhanced by minerality, clarity and freshness.

Château Cesseras, Minervois la Livinière 2013

Capturing the essence of its unique terroir, this complex cépage (Syrah-Mourvèdre-Carignan-Grenache) shows great richness and depth of fruit allied to the savoury dry herb scents of the garrigue.

Modern

Pinot Gris, Isabel Estate, Marlborough 2016

Pinot Noir, Isabel Estate, Marlborough 2014

The Isabel Estate in Marlborough on New Zealand's South Island is known for elegant, restrained winemaking influenced by French classics. The calcium rich limestone soil, the cool temperate climate, and the winemaker's natural approach in the vineyards, result in wines of great varietal purity and finesse.

Dessert

Moscatel Dulce, Emilio Lustau, Jerez

From the Lustau family soleras, laid down in 1896, comes a wine that is ancient in method yet startlingly contemporary in style. Deep and rich, its complex aromas of burnt sugar, figs, raisins, bitter orange and mocha are balanced with a sweet nutty intensity and a surprising citrus freshness in the finish.

Château Partarrieu, Sauternes 2015

Classic Traditional white Bordeaux: late harvest Sauvignon/Semillon. Rich Botrytis honeyed character balanced by wonderful acidity. Bordeaux is still the benchmark for this style of winemaking.

Menu and wines, all-inclusive, £150 per person

If you would prefer to order from our main list of fine and rare wines there is an allowance of £30 per person towards the cost of whatever wine you choose.

Limited availability, advance bookings only