

**CHRISTMAS EVE
PRESTIGE DINNER MENU**

'SAVOURY SNACKS'
SMOKED SALMON & CAVIAR IN TUILLE CONE
BEETROOT TAPIOCA, GOATS CHEESE MOUSSE
CONFIT CHICKEN & FERMENTED APPLE

*Champagne Apéritif
Laurent Perrier Brut*

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ROASTED FILLET OF WHITBY COD
SLOW COOKED SALSIFY
ROSEMARY BEURRE BLANC

WINE TASTING FLIGHT

*Pouilly-Fuissé Vieilles Vignes 2016
Domaine La Soufrandise*

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TRUFFLE AND CELERIAC CAKE
BRAISED CARAMELISED CAULIFLOWER
TRUFFLED BEURRE BLANC

*St. Joseph Blanc, 2010
Domaine Florentin*

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ENGLISH PARTRIDGE WITH SAUTEED PORCINI
GLAZED PARSNIP
CRAB APPLE & THYME JELLY

*Saint Aubin Rouge Derrière la Tour 2017
Jean-Claude Bachelet*

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LOWLAND SCOTTISH ROE DEER
SLOW ROASTED LOIN OF DEER
CHESTNUTS IN HEATHER HONEY
CRANBERRY & GINGER COMPOTE

*Señorio de Amézola Rioja Reserva 2014
Bodegas Amezola de la Mora
(Tempranillo, Mazuelo, Graciano)*

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FUSION OF AROMATICS
APPLE & ENGLISH ROSE PARFAIT
CORNISH CIDER REDUCTION

*Gewürztraminer Rolly-Gassmann 2016
Rohrschwihr, Alsace*

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BITTER CHOCOLATE GANACHE
MANDARIN SORBET
'PANETTONE'

*Coffee served with hand-made
chocolates and petits fours*

***All-inclusive Menu with Champagne and Wines
coffee, petits fours and mineral water
£140 per person***

Limited availability, advance bookings only