

CHRISTMAS DAY MENU

£165 PER PERSON



ARRIVAL

Balfour Brut Rosé & festive canapés

STARTERS

Hand-dived scallops, cauliflower purée,
curry oil, black pudding crumb

Pressed duck terrine, sour cherry
compote, toasted brioche

Roast cep & chestnut velouté,
aged Cheddar gougère (v)

Heritage beetroot, whipped Tunworth,
walnut praline, winter herbs (v)

MAINS

Norfolk Bronze turkey ballotine,
truffle stuffing, pigs in blankets, turkey jus

Dry-aged beef fillet Wellington,
black garlic purée, Madeira sauce

Roasted turbot, lobster velouté,
sea herbs, crispy potatoes

Delica pumpkin & wild mushroom pithivier,
tarragon cream (ve)

*For the table: goose fat roasted potatoes —
honey-glazed carrots — truffled cauliflower gratin
— Brussels sprouts, chestnuts & pancetta —
spiced braised red cabbage*

DESSERTS

Christmas pudding, brandy anglaise

Bitter chocolate marquise, cherry
compote, vanilla bean ice cream

Clementine tart, mascarpone cream, candied ginger

Kent & Sussex cheese plate, chutney & crackers (+£5)

TO FINISH

Coffee, petit fours & homemade mince pies

£80 deposit per person.
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