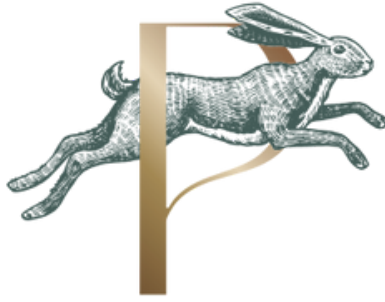




CHRISTMAS DAY MENU

Three courses with a glass of Gusbourne
sparkling wine on arrival
£95 per person

STARTERS

Smoked duck breast,
clementine, pickled beetroot

Cornish crab tartlet, fennel & apple slaw

Jerusalem artichoke soup,
chestnut & black olive crumb (V)

Chicken liver parfait, milk bread, apple chutney

MAINS

Roast Norfolk turkey breast,
with all the trimmings

Roast sirloin of Hereford beef, watercress, red wine jus

Salmon Wellington, Champagne velouté, caviar, dill

Wild mushroom & chestnut Wellington,
truffle cauliflower (V)

Roast potatoes and selection of seasonal
vegetables for the table

DESSERTS

Traditional Christmas pudding, brandy cream

Dark chocolate & orange tart,
crème fraîche

Sticky toffee pudding,
gingerbread & vanilla mascarpone

Baked vanilla cheesecake, cherry ripple ice cream