

BURNT TRUFFLE



£125 PER PERSON

A WELCOME DRINK

Piper Heidsieck NV Brut 125ml or White Peach and Jasmine Fizz

TO START

Choose one

Warm caramelised onion, smoked bacon and medjool date focaccia, virgin rapeseed oil, sea salt

Warm caramelised onion, sage and chestnut focaccia, virgin rapeseed oil, sea salt

STARTER

Choose one

Chicken liver parfait with toasted brioche and Sauternes jelly

Crab-cake, red-fish butter sauce, saffron rouille

Honey-baked goat's cheese crottin, endive, roasted grape and walnut salad, brioche croutons

White onion and Madeira soup, roast chestnut crumb, toasted brioche

MAIN COURSE

Choose one

Roast dry-aged beef, caramelised cauliflower and parmesan purée, roast potatoes, roast shallot, buttered greens, red wine sauce

Turkey breast, crispy pork and apricot stuffing, roast potatoes, parsnip purée, cranberry, sprouts and bacon, red wine sauce

Shallot tarte tatin, aged Comté cheese sauce, pickled apple, shallot and parsley dressing, frissé endive

Filet of Scottish salmon, poached leeks, crispy potato puffs, champagne and caviar butter sauce

DESSERT

Choose one

Vanilla crème brûlée

Christmas pudding with orange marmalade and brandy sauce

Chocolate 'Oblivion', mint choc-chip ice cream, dark chocolate sauce

A plate of British cheeses, fig and orange chutney, house made digestive

A TREAT TO TAKEAWAY

Festive Eccles cake