

BURNT TRUFFLE



CHRISTMAS DAY

£95 PER PERSON

A WELCOME DRINK

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

FOR THE TABLE

Medjool dates wrapped in smoked bacon, baked with smoked garlic honey

Rosemary and thyme focaccia with olive oil and sea salt

Chicory with Cashel blue cheese, pickled pear, sticky walnuts

STARTER

Choose one

Chicken liver pâté with toasted brioche and Sauternes jelly

Gin-cured chalk-stream trout, pomelo and endive salad, sour cream, melba toast

Honey-baked goat's cheese crottin, pear and horseradish relish, walnut dacquoise biscuits

Truffled cauliflower 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

TO FINISH

Festive Eccles cake: spiced mincemeat with dry-aged beef fat, Appleby's Cheshire cheese