



# Christmas Day Menu

## Amuse Bouche

Glass of English sparkling wine

**Wild Mushroom & Chestnut Soup** (v) (gf opt)  
porcini powder, truffle cream vol-u-vent

**Facombe Venison Carpaccio** (gf)  
horseradish & goat's cheese mousse, pickled mustard seeds

**Flamed Langoustines** (gf)  
fermented cucumber, crispy quinoa, curry & avocado emulsion

**Baked Celeriac** (vg) (gf)  
pickled enoki, macadamia nut cheese, rice crisp, radish

**Roast Breast of Free-Range Turkey** (gf opt)  
turkey leg bon-bon, cranberry ketchup, chestnut & sage stuffing, celeriac purée, turkey jus

**Soy Baked Salmon** (gf opt)  
courgette & basil purée, pistachio relish

**Beef Medallions** (gf opt)  
chicken liver & foie gras croquette, Barkham Blue cheese sauce

**Braised Facombe Venison** (gf opt)  
chestnut & cranberry stuffing, port jus

**Butternut Squash & Lentil Wellington** (vg)  
tofu & olive paste

*All served with garlic roast potatoes, honey root vegetables, pigs in blankets, chestnuts & Brussels sprouts*

## Apple Sorbet, Burnt Cinnamon

**Rum & Raisin Terrine**  
Frangelico custard

**Mulled Wine & Cranberry Panna Cotta** (gf)  
winter berry compôte

**Cinnamon & Cocoa Brownie** (vg) (gf)  
blood orange sorbet

**Artisan Cheese Plate** (gf opt)  
grapes, quince jelly, crackers

**£99 per person**

*Bookings & pre-orders only.*