



Christmas Day Menu

Aperitifs

Chefs Selection of Canapes

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Parsnip and Warwickshire Apple Veloute,
Parisian Pearls and a hint of Vanilla

Aged Cognac and Chicken Liver Pate,
Brioche, Frisee Salad

Brandy Flamed Scallops
Wilted Pak Choi, Andalusian Pancetta

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Kumquat Sorbet

Tropical Fruit Parcels
slowly roasted in Rum & Belgium Chocolate

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Traditional Turkey

Apricot and Chestnut Stuffing, Chateau Potatoes, Brussel Sprouts, Festive Vegetables, Giblets Gravy

Roasted Cod

Broad Bean, Samphire, Mussels and Chorizo Ragout

Vegetable Wellington

Sweet Potato, Kale, Spinach, Portobello, White Wine Sauce

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Traditional Christmas Pudding
with Brandy Sauce

Ginger and Apricot Crème Brulé
Pecan Shortbread

Burnside Chocolate Assiette

£125 per person