

CHRISTMAS EVE LUNCH

Three-course lunch, priced at £55 per person.

Roasted Jerusalem artichoke soup, pickled pear, truffle, and hazelnut pesto

Terrine of Guinea fowl and ham hock, salt baked celeriac, prune jam
Confit trout, buttermilk, organic beetroots, and malted wheat

Braised beef cheek, roasted parsnips, braised red cabbage and bourguignon sauce

Butter poached plaice, potato terrine with roe tartare sauce and kale
Roasted squash with caramelised red onion cannelloni and chanterelles

Seasonal British & Irish artisan cheese with chutney and walnut bread

Warm Spiced financier, cranberries, vanilla ice cream
Moor hall honey parfait with poached pears and ginger cake

CHRISTMAS EVE

Four-course dinner, priced at £85 per person.

60 Day aged Jersey beef tartare, nasturtium, and Jerusalem artichoke

Roasted Cod with hen of the woods, charred leek, and cavolo nero

Aynhoe Estate venison, bulgur wheat, roasted cabbage, and crispy shallot

Caramelised apple mille feuille, walnut crumb and vanilla ice cream

CHRISTMAS DAY

Four-course lunch, priced at £175 per person

Crown squash velouté, berkswell cheese and brown butter

Huntsham Farm pork terrine, salt baked celeriac and prune jam

Cornish Turbot with wilted lettuce, Devon crab and truffled macaroni

Sladesdown Farm Turkey breast and leg, chestnut stuffing, chipolatas, and
all of the trimmings

Moor Hall Christmas Pudding, brandy sauce and vanilla ice cream

BOXING DAY LUNCH

Four-course lunch, priced at £85 per person.

Terrine of Huntsham farm, Ham hock, salt baked celeriac and
prune jam

Cornish Turbot, wilted lettuce Devon crab, truffled macaroni

Roasted 40-day aged Longhorn sirloin, watercress and
horseradish puree, Yorkshire pudding, gravy

Caramelised apple mille feuille, walnut crumb, vanilla ice cream

NEW YEARS EVE

Four-course dinner and a glass of sparkling wine, priced at £175 per person.

60 Day Jersey beef tartare, nasturtium, and Jerusalem artichoke

Cornish Turbot with wilted lettuce, Devon crab and truffled macaroni

Aynhoe Estate venison, bulgur wheat, roasted cabbage, and crispy shallot

Valrhona Namelaka, coffee granita and milk sorbet

NEW YEARS DAY

Four-course lunch, priced at £75 per person.

60 Day Jersey beef tartare, nasturtium, and Jerusalem artichoke

Roasted Cod with hen of the woods, charred leek, and cavolo nero

Sladesdown Farm Duck breast with leg and potato terrine, quince puree
and citrus sauce

Valrhona Namelaka, coffee granita, milk sorbet