

# Christmas Eve Menu

Chicken Consommé, Chicken Tortellini, Root Vegetables

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Roasted Scottish Scallops, Celeriac Purée, Apple, Truffle

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Roasted Fillet of Beef, Pomme Purée, Pied de Mouton, Walnuts, Red Wine

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Poached Pear, Pain D'épices Mousse, Cinnamon Ice Cream

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Coffee and Petit Fours

# Christmas Day Menu

Carrot Soup, Poached Quails Egg

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Foie Gras Ballotine, Globe Artichoke, Green Beans, Truffle Dressing

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Poached Fillet of Brill, Caraway Creamed Cabbage,  
Roasted Salsify, Cronsos, Bacon Froth

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Roast Norfolk Turkey, Fondant Potato,  
Roasted Chestnuts, Cranberry Sauce

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Christmas Pudding, Brandy Butter

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Coffee and Mice Pies

# Boxing Day Lunch

Traditional Sunday Lunch Menu

## Boxing Day Evening Menu

Pan-Fried Red Mullet Fillet, Fennel and Orange Salad

Terrine of Chicken and Foie Gras, Spiced Pear Compote,  
Hazelnut Dressing

Salad of Jerusalem Artichoke and Leeks, Truffle Dressing

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Braised Daube of Beef, Pomme Purée, Mushrooms, Bacon,  
Roasted Onions, Red Wine

Roasted Loin of Pork, Black Pudding, Apple, Celeriac

Pan-Fried Fillet of Pollock, Pomme Purée, Salsify, Clams,  
Goats Cheese

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Rhubarb Crumble, Vanilla Ice cream

Banana Tart Tatin, Caramel Sauce

Milk Chocolate Crème Brûlée