

Christmas Day

Starters

Roasted pumpkin and thyme soup with gruyere cheese served with a warm crusty roll

Home cured gradualax of salmon with a beetroot dye finished with a honey and wholegrain mustard dressing and green salad

Pan fried scallops served on warm black pudding with tomato salsa

Finished with a micro herb salad

Gorgonzola and spinach salad with pears, walnuts with a balsamic and honey dressing

Herb roasted chicken and ham hock terrine served with toasted and homemade tomato chutney

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Champagne sorbet

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Mains

Medallions of Denham estate venison and beef fillet served on a potato rosti with a braised winter spiced red cabbage finished with juniper berries and a port sauce

Slow roasted crown of Turkey and goose with an apricot stuffing served with streaky bacon wrapped chipolata, roasted maris piper potatoes, medley of winter vegetables finished with a light jus and cranberry sauce

Warm fig, roasted cherry tomato and camembert tart served with a green salad finished with a cranberry coulis

Trio of fish

Monkfish wrapped in Parma ham and herb crusted cod fillet stacked on champ potatoes with salmon mousse topped with a poached quail's egg served with Savoy cabbage

Desserts

Christmas pudding served with brandy crème anglaise

White chocolate and maraschino cherry brulee served with a side of homemade shortbread

Trio of chocolate, chocolate brownie, Italian chocolate truffles with an orange liquor and a milk chocolate milkshake shot

Blood orange cheesecake

Cheese board

Coffee and petit fours

£55 per head

Payment and pre order required in advance