

Christmas Lunch

Friday 25th December 2020

amuse bouche

chicken velouté, crispy shredded gammon, hazelnut oil

parsnip velouté, crispy parsnip, hazelnut oil [pb]

starters

wild mushroom soup, butter puff, truffle oil

game paté, sourdough melba toasts, fig relish, red endive

seared scallops, crisp prosciutto, baby leaf, orange dressing, coral salt

heritage carrot and spiced orange terrine, red pepper rouille, baby leaf, lemonade dressing
[pb]

intermediate

prosecco granita / cherry granite

main course

roasted norfolk black turkey, pig in blanket, roasted maris pipers, braised brussels, poached
heritage carrots, spiced red cabbage, bread sauce

grilled red snapper, tea crust, lime, strawberry, crushed ratte potatoes, kale, samphire & sea
herbs

slow roasted sirloin of beef, yorkshire pudding, roasted maris pipers, braised brussels,
poached heritage carrots, spiced red cabbage, southbourne stroller gravy

king oyster mushroom fricassee, soft lemon & thyme polenta, crispy kale, chestnut crumb

dessert

Christmas pudding soufflé, dark chocolate and cognac sauce

mulled wine spiced tarte tatin, red wine crème fraiche

passionfruit tart, kiwi gel, matcha green tea ice

tonka bean crème brûlée, rumtopf berries, chocolate orange shortbreads

cheese

cheeseboard - locally produced cheeses, cider and brandy apple chutney, grapes

bad hand coffee / brew tea co. tea and petits fours

£79 per adult & £39 per child