



Christmas Day Menu

On a ticket basis must be paid for to secure booking

7 courses £120

Jerusalem artichoke veloute ~ hazelnuts ~ smoked bacon foam

Pressing of foie gras & confit duck leg ~ smoked eel ~ Granny Smith sorbet ~ pecan candy

Start bay crab ~ caviar ~ cucumber & champagne

Beesands Lobster ravioli ~ cep purée ~ lobster foam

Turkey the twenty_seven way!

Creme Fraiche mousse ~ gingerbread ~ passion fruit & banana

Rhubarb & custard 'tart' Christmas pudding ice cream