

# Christmas Day 2019 Menu

## **To Start**

*Amuse bouche (Goat cheese, avocado and lime profiterole)*

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*Creamed pumpkin soup, pickled cherries, walnut and nutmeg panna cotta (V)*

*Smoked duck breast, cranberry puree, duck crackling, honey and carrot fondant, apple jelly*

## **Fish course**

*Red wine poached sole fillet, roasted cauliflower and leek, white mushroom sauce*

*Crab cheesecake, celery puree, tarragon mousse, tomato tartar*

## **In between**

*Yuzu and honey*

## **Main courses**

*Grilled Lincolnshire beef fillet, white truffle potato flan, confit tomato, fermented mushroom, barolo reduction*

*Roast Lincolnshire turkey, chestnut and cranberry, goose fat roasted potato, crispy brussel sprouts, peppercorn gravy*

*Pan roasted Lincolnshire lamb, lemon and cheddar duchess potato, parsnip polenta, red currant gel, lavage gravy*

*Roast winter squash, spinach and pine nut, sweet & sour carrot, caramelised onion mousse, goat cheese (V)*

## **Sweet taster**

*Ginger biscuit and lime cheesecake*

## **Desserts**

*Passion fruit tart, basil mascarpone, star anise popcorn, lemon curd*

*Grandma Sorrell Christmas pudding, calvados sauce and apple compote*

*Milk chocolate caramel terrine, dark chocolate and chestnut ganache, poached pear and tart orange*

*Home made cheeses -Barry Blue goat cheese, Alpine Tomme, toasted walnuts, fig chutney, poppy seed crackers*

## **To finish**

*Coffee and homemade chocolates*

**£89.00 (per person)**