

CHRISTMAS DAY MENU

HORS D'OEUVRES: Crostini with duck parfait* and Fig & Bramley Apple chutney; Crostini with charred fig, whipped goat cheese and honey (V) (vegan option available)

STARTERS

PAN-SEARED SCALLOPS & BROWN SHRIMP Lemon butter, samphire

TWICE-BAKED CROPWELL BISHOP STILTON SOUFFLÉ (V) Apple, red chicory, seed granola, green tomato chutney

TRADITIONAL OAK-SMOKED ATLANTIC SALMON Horseradish crème fraîche, lilliput capers, rye bread

DUO OF DUCK' Confit duck leg bon bons, smoked duck breast, beetroot, orange dressing

 $\textbf{ROAST BUTTERNUT SQUASH SOUP (VE)} \ \textit{Butternut squash crisps, apple, to a sted pumpk in seeds, sage oil}$

MAINS

 $Served with \ garlic \& \ thyme\ roast\ potatoes\ (VE),\ shaved\ Brussels\ sprouts\ with\ chestnuts\ (VE),\ maple\ roast\ carrots\ and\ parsnips\ (VE)\ and\ mulled\ wine\ braised\ red\ cabbage\ (V)$

BROWNS FESTIVE TURKEY Cranberry stuffing, pigs in blankets, red wine jus

 $\textbf{BEEF WELLINGTON} \ \ \textit{Seared beef fillet wrapped in mushrooms, pancakes \& puff pastry, red wine jus, beef dripping crumb$

PAN-ROASTED HALIBUT WITH CLAMS & BROWN BUTTER Celeriac, samphire, Pommes Anna

 $\textbf{ROAST RACK OF LAMB} \textit{ White onion \& cider pur\'ee, pulled mushrooms, Roscoff onions, Bordelaise}^* \textit{ sauce, redcurrants}$

PORTOBELLO MUSHROOM, CHESTNUT, SPINACH & LENTIL WELLINGTON (VE)
Onion gravy

CHRISTMAS PUDDING' (V) Vanilla bean custard, brandy butter

CARAMELISED PINEAPPLE, MANGO & PASSION FRUIT MESS (V) Broken meringue, double cream, fresh mint

APPLE, BLACKBERRY & AMARETTI CRUMBLE (V) Ginger ice cream (vegan option available)

CITRUS TRIO Glazed St Clement's tart, lemon posset profiterole, blood orange sorbet in home-baked brandy snap basket

CHOCOLATE TRIO (V) Double chocolate ice cream in home-baked brandy snap basket, bitter chocolate tart, salted caramel profiteroles

COFFEE, TEA, TRUFFLES AND MINCE PIES (V) to finish
ADD A BRITISH CHEESE BOARD (V) for 5 per person

97 PER PERSON

