

## CHRISTMAS DAY MENU 2023

£160 per person

A glass of Laurent-Perrier Rosé on arrival

### STARTERS

#### Sharing Boards for the Table:

##### Charcuterie

celeriac and apple remoulade, sunblush tomatoes,  
Cornish sourdough, homemade tomato chutney  
(Ce, E, G, M, Mu, SD)

##### Cured Fish

smoked salmon, mackerel pâté, taramasalata,  
tiger prawns, Marie Rose sauce, capers, watercress  
(C, Ce, E, F, G, M, Mu, SD)

##### Homemade Bread (V)

Cornish sourdough, rosemary focaccia, cheese  
flatbreads, Netherend butter  
(G, M, SD)

##### Heritage Beetroot Salad (V)

goat's cheese mousse, hazelnut crumb, endive  
(Ce, G, M, Mu, SD)

##### Heritage Beetroot Salad (Vegan)

hazelnut crumb, endive, watercress  
(Ce, N, Mu, SD)

##### Wood-Fired Aubergine (Vegan)

whipped vegan cheese, harissa,  
tabbouleh salad, pine nuts  
(Ce, G, Mu, SD)

### MAINS

#### New Forest Turkey with all the trimmings

(Ce, G, M, Mu, SD)

#### Loch Duart Salmon En Croûte

roasted salsify, buttered hispi cabbage, Vichy carrots, keta caviar, champagne butter sauce.  
(Ce, E, F, G, M, SD)

#### Roasted Celeriac and Butternut Squash Pithivier (V) (vegan)

roasted winter vegetables, chestnuts, butternut squash and sage velouté  
(Ce, G, SD)

### DESSERTS

#### Chewton Glen Christmas Pudding

brandy cream, vanilla ice cream  
(vegan option available) (E, G, M, N, S, SD)

#### The Kitchen Festive Apple spiced apple and brandy compote

(E, G, M, S, SD)

Coffee and Petit Fours (Ce, E, G, SD, M)