



# FIVE COURSE FESTIVE DINNER



£70

## AMUSE BOUCHE

PARMESAN AND PINE NUT ARRANCINI  
black garlic, crispy capers

## STARTERS

GAME TERRINE  
caramelised chicory, walnut, pickled mustard seeds

CITRUS CURED SALMON  
wasabi crème fraîche, cucumber and preserved lemon

SALAD OF HERITAGE BEETROOT  
goat's curd, pear and dandelion

PUMPKIN VELOUTÉ  
cumin, Parmesan and toasted seeds

## MAIN COURSES

ROAST NEW FOREST  
'WROLSTAD'  
BRONZE TURKEY  
roasted vegetables,  
traditional accompaniments

FILLET OF STONE BASS  
Jerusalem artichoke, haricot vert,  
samphire, truffle and hazelnut pesto

CONFIT JACOBS LADDER  
horseradish pomme purée,  
kale and roast onion

SALT BAKED CELERIAC  
roast salsify, Brussels sprouts,  
duck egg and truffle

## DESSERTS

CHEWTON GLEN  
CHRISTMAS PUDDING  
brandy butter & sauce

BUTTERMILK PANNA COTTA  
toasted ginger parkin, cranberry sorbet

CHESTNUT PARFAIT  
dark chocolate ganache, clementine

GLAZED LEMON TART  
confit lemon, meringue

SELECTION OF SEASONAL  
BRITISH CHEESES

