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# Christmas Gourmet Menu

**Duck Liver Parfait with Confit Leg Terrine**

Pancetta and almond crumble, roasted fig and toasted brioche (E,G,Mk,N,SD)

OR

**Crab Mayonnaise Tart**

Avocado, Siam sauce and pickled kohlrabi (C,E,F,G,Mu,S)

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**Pavé of Warm Smoked Salmon**

Dill pickled cucumber with chive and caviar beurre blanc (F,Mk,SD)

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**Roast Fillet of Beef and Featherblade Pastilla**

Roasted artichoke, glazed Roscoff onion and Madeira jus (E,G,Mk,SD)

OR

**Breast of Guinea Fowl**

Piccolo parsnip, creamed sprouts and bacon, truffled quince and guinea fowl jus (Mk,SD)

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**Pear Soufflé**

Poached pear and mulled wine ice-cream (E,G,Mk,SD)

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**Brie de Meaux**

Spiced cranberry chutney and truffled focaccia (E,G,Mk)

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**Coffee and Chocolates (£4.50 supplement)**

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**£80 per person**

**Allergen Key**

Milk [M], Crustaceans [C], Celery [Ce], Egg [E], Sulphates [S], Soya [So], Sesame [Se], Fish [F], Mustard [Mu],  
Nuts [N], Gluten [G], Peanuts [P], Lupin [L], Molluscs [Mo]