

Christmas Eve Lunch

Sunday 24th December 2023

Sourdough bread made with our own cultivated yeast, cultured butter & pesto

Shaved brussel sprouts with Amalfi lemons, crushed Marcona almonds & Pecorino

Butter roast monkfish, cauliflower, d'Agen prune, thyme & capers

Portland crab tortellini with leek & carrot, shellfish & tarragon bisque

Merrifield Farm confit duck, Eduardo Sousa pan fried duck liver, apple & vanilla puree

Game terrine with pickled William's pear & sourdough toast

Lemon sole, steamed spinach, St Austell Bay mussel & dill beurre noisette, Pomme Puree

Roast Cornish seabass, Jerusalem artichoke, leeks in Vermouth & steamed potatoes

Iberico pork pluma, buttermilk grilled hispi cabbage, romesco, chorizo & pork jus

Roast fillet of Hereford beef, shallot puree, roast salsify, carrot & potato cake

& Bordelaise sauce

Butternut squash & Yellison's goats cheese tian, Cavolo Nero & grilled Romanesco cauliflower with a red pepper & parsley dressing

Orange & Grand Marnier souffle, white chocolate chip ice cream & chocolate sauce
(allow 25 minutes)

William's pear roasted in lime & ginger with vanilla ice cream

Chocolate cherry & brandy gateaux with dark chocolate & vanilla cream

Coconut panna cotta with candied fruits

Homemade Ice creams: Plum Pudding, Chocolate & Whisky, Hazelnut, Vanilla

Artisan cheese selection from Neals Yard Dairy, homemade biscuits

& Plough damson cheese

Coffee or tea with mini shortbread mince pies £6.00

£60.00 per person for 3 courses. Children 10 and over £35.00 for smaller portions of the menu or simpler dishes will be available.

Full payment for each adult is required on booking.

Payments are non-refundable unless we can resell the space