



CHRISTMAS
FAYRE MENU

£40 per person

STARTERS

Roast Chestnut Mushroom & Thyme Soup

Truffle cream, rosemary focaccia

Marinated & Glazed Goats Cheese

Celery, apple, glazed walnuts, apple & mustard dressing

Althorp Estate Game Terrine

Hopping Hare fig & apple chutney, rocket, orange brioche

Smoked & Torched Salmon

Cucumber, golden beetroot, red wine pickled shallots, pea shoots, saffron & citrus dressing

MAINS

Roast Breast of English Turkey, Chestnut & Cranberry Stuffing

Roast potatoes, seasonal vegetables, chipolatas, thyme jus

Slow Cooked Beef Brisket

Smoked mash, carrot puree, honey roast parsnips, curly kale, thyme jus

Pan-Fried Fillet of Seabream

Anya potatoes, spinach, roasted aubergine, char grilled courgette, red pepper dressing

Garlic & Thyme Baked Butternut Squash

Wild mushrooms, pesto gnocchi, shallots, lemon & parsley oil

DESSERTS

Christmas Pudding

Brandy crème Anglaise

Mulled Wine Poached Pear

Cinnamon straw, honey & whisky ice cream

Dark Chocolate & Cherry Delice

Cherry & Kirsch sorbet

Selection of British Cheese

Hopping Hare chutney, celery, grapes, oat biscuits

**Available from Monday 25th November – Tuesday 3rd January.
Excluding ALL Sundays, Christmas day, Boxing day, New years eve & New years day.**