







STARTERS

Roast Chestnut Mushroom & Thyme Soup Truffle crème fraiche, 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

Hickory 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, chipolata, thyme jus

Roast English Grass Fed Sirloin of Beef (served medium rare) Roast potatoes, seasonal vegetables, braised red cabbage, 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