



## CHRISTMAS DAY

### STARTERS

Watercress soup with smoked haddock straws  
Marinated organic salmon with pickled cucumber and dill dressing  
Fried duck egg with wild mushrooms  
Potted ham & wild rabbit, piccalilli

### MAIN COURSE

Roast bronze organic turkey  
with chestnut stuffing and wild cranberry sauce

Halibut on the bone,  
grilled or steamed with hollandaise sauce

Roast rib of Hereford beef  
with Yorkshire pudding and horseradish

Baked Cep and truffle tart

### CHEESE

Cropwell Bishop Stilton with Eccles cakes  
British cheese selection: St Eadburgha, Cornish Blue, Montgomery's

### DESSERT

Christmas pudding with brandy butter  
Tippy sherry trifle  
Baked chocolate pudding soufflé with Clementine ice cream  
Pear Bakewell pudding

### COFFEE

Mince pies and truffles

£95 per person, with glass of Champagne