



**TUDOR**  
FARMHOUSE

## CHRISTMAS DAY LUNCH

### Canapés

Gougère, Double Gloucester Custard

Chive Sable, Fromage blanc

Trealy Farm Venison Breasola

### Starters

Roast Beetroots, Goats Cheese Mousse, Linseed Tuile, Endive, Aged Balsamic Foam **V**

Guinea Fowl Ballantine, Truffled Baby Leek, White Onion Puree, Ale Gel, Burnt Onion Ash

Seared Scallops, Sweetcorn Puree, Popcorn Shoots, Torched Corn Riblets, Sweetcorn Salsa

Ham Hock and Parsley Terrine, Pickled Walnut Puree, Celeriac Remoulade, Herb Salad

### Mains

Roast Turkey, Cranberry & Apricot Stuffing, Pig in blanket, Roast Potatoes, Sauteed Sprouts

Venison Haunch, Medjool Dates, Braised Red Cabbage, Candied walnuts, Dougals Fur Oil, Pickled Blackberries, Lovage puree

Roasted Salt Cod, Artichoke Puree, Crispy Skins, Artichoke Barigoule, Coastal Herbs, Parsley Oil, Pickled Girolles

Cranberry Nut Roast, Spiced Gravy, Sauteed Sprouts, Roast Potatoes, Braised Red Cabbage **Vg**

### Desserts

Christmas Pudding, Brandy Ice Cream, Clementine Compote

Mulled Wine Trifle, Sherry Cream, Toasted Almonds

Chocolate Delice, Sour Cherry Puree, Milk Sorbet, Aerated White Chocolate

Tudor Farmhouse Tart Tatin, Mulled Wine Sorbet **Vg**

Artisan Cheese, Savoury Crackers, Celery, Grapes, Beetroot & Pear Chutney

Coffee & Petit Fours

Please let us know if you have any allergies or dietary requirements.

All our fish is line caught and in keeping with sustainable fishing guidelines. We have checked with our suppliers and as far as we can tell we serve no genetically modified foods. Service charge is not included.