

# CHRISTMAS DAY MENU 2010

25TH DECEMBER

Pressed challans chicken, foie gras & ham hough terrine,  
spiced date chutney, passion fruit sauce

Anjou pigeon breast, sweet & sour reduction, garlic fondue,  
parsley root, armagnac jus

Tartare of Colchester oysters, confit lemon, Champagne granité, sturgeon caviar

Diver sea scallop, baked in it's shell 'grenobloise'

Pumpkin & parmesan velouté, Winter truffles

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Naturally reared free-range turkey, sprouts à la crème, pommes fondant,  
sage beignet, Madiera sauce

Dry-aged entrecote 'served pink', pommes cocottes, spinach purée,  
sauce béarnaise, red wine fumet

Herb-crusted turbot steak, pommes purée, cep velouté

Sautéed John Dory filets, aubergine purée, tomato conserve,  
potato cannelloni, mozzarella

Red onion tart tatin, grilled saint mature, golden raison purée

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Banana tart fine, rosemary & maple syrup ice cream

Warm chocolate brownie, orange creme chantilly, chocolate jus, coffee granité

Tokaji parfait, mint mascarpone, florentine biscuit

Artisan British & continental cheeses,  
pear & raisin chutney, walnut bread, crisp rye bread, parmesan sable

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Coffee & handmade chocolates

£85 per person