

christmas day 2018

christmas inspired cocktail on arrival

amuse bouche – chef's creation

to begin

insalata caprese, heirloom tomatoes, clevedon buffalo mozzarella, basil,
balsamic reduction

to start

seared scallops, cauliflower puree, salmon caviar, parsley foam, microgreens

to savour

old english roast turkey, cranberry relish, new potatoes, minted peas,
roast vegetables

or

ocean run fish, celeriac remoulade, courgettes, heirloom tomatoes

to finish

traditional christmas steamed pudding with brandy butter

chocolate truffle

