

CHRISTMAS EVE LUNCH

£125 PER PERSON

In house charcuterie

Stream trout cracker

Kuri squash velouté, Berkswell mousse, pickled squash

Dressed Devon crab, pear, artichoke, crispy chicken

Belted Galloway sirloin cooked on the bone, crispy potato terrine, beef fat
carrots, béarnaise sauce.

Apple mille-feuille, walnut crumb, vanilla ice cream

CHRISTMAS DAY 2022

£225 PER PERSON

Kuri Squash velouté, Berkswell mousse, pickled squash

Saddleback pigs head fritter, caramelised apple, Devon smoked eel

Cornish turbot and Devon crab, roast organic cauliflower, shellfish sauce

Roasted Sladesdown turkey breast and stuffed leg, chestnut stuffing and all
the trimmings

Homemade Christmas pudding, brandy sauce, vanilla ice cream

NEW YEARS EVE 2022

£225 PER PERSON

In house charcuterie

Stream trout cracker

Kuri Squash velouté, Berkswell mousse, pickled squash

60 Day aged Jersey beef tartare, nasturtium, Jerusalem artichoke

Cornish turbot and Devon crab, roasted cauliflower, shellfish sauce

Aynhoe Park venison saddle, sausage, swede terrine and black pudding

Valrhona Namelaka, coffee granita, milk sorbet

FESTIVE SET MENU

£45 Lunch

£65 Dinner

Roasted Jerusalem artichoke soup, pickled pear, truffle, and hazelnut pesto

Terrine of Cornish Saxon chicken, salt baked celeriac, prune jam

Confit chalk stream trout, buttermilk, organic beetroots, and malted wheat

Aynhoe Park venison, roasted parsnips, grains, crispy shallots

Roasted cod, pickled leek, mushroom puree, mussel sauce

Swede terrine, pickled red onion chanterelles, cavolo nero

Artisan farmhouse cheese, chutney, fruit loaf and crackers

Rum and raisin financier, cranberries, vanilla ice cream

Apple parfait, bay leaf ice cream, hazelnut brittle