

CHRISTMAS EVE LUNCH

Jerusalem artichoke, hazelnut, truffle and wild mushroom

Dorset crab royale, chicken consommé, almond and sea purslane

Roasted sirloin and short rib of Belted Galloway beef with crispy potato, hispi cabbage,
and smoked marrow sauce

Baked egg custard tart, blackberry jam and crème fraiche sorbet

CHRISTMAS DAY LUNCH

Jerusalem artichoke, hazelnut, truffle and wild mushroom

Aynhoe park venison tartare with salsify, chicory, crispy shallot and bone marrow dressing

Cornish turbot with oscietra caviar, crispy chicken, sea greens and spinach

Philip Warren's Cornish turkey breast and leg stuffed with chestnuts and cranberry,
gravy and all the trimmings

Moor Hall Christmas pudding with alsace bacon and maple syrup, brandy sauce
and vanilla ice cream

NEW YEARS EVE

Caramelised cauliflower, glazed duck heart and chive

East coast lobster ravioli, fermented kohlrabi, black pepper salami and shellfish sauce

Cornish butter poached turbot with nori, razor clam and salsify

Blue-grey beef en croute, barbecued hen of the woods, kale, bone marrow and truffle sauce

Valrhona chocolate souffle tart, milk ice cream and pedro ximénez