

THE THREE CHIMNEYS

CHRISTMAS MENU

A glass of English sparkling wine on arrival

STARTERS

Local wild boar, duck & sage terrine along with a marmalade of apples, pears, raisins and juniper

Pan seared scallops with curried parsnip puree, parsnip crisps & pomegranate

Creamy Jerusalem artichoke & chestnut soup with sautéed mixed mushrooms & thyme

Charred clementine, feta cheese, pickled mixed beets, toasted walnut winter leaf salad with its own dressing

MAINS

Roasted free range turkey with all the trimmings

Loin of local wild venison served pink with thyme glazed fondant, butternut squash puree, braised red cabbage, caramelised shallot & a rich jus

Pan fried fillet of turbot with lemon, roasted salsify, buttered spinach & a potato, celeriac & garlic puree

Sweet potato, chickpea & coriander hash with a fried hens egg & spinach on a Moroccan spinach & red lentil stew

DESSERTS

A rich dark chocolate mousse torte with tangerines, whisky & crystallised zest

Traditional Christmas pudding with homemade brandy sauce

Warm glazed apple & almond frangipane tart with caramel sauce & vanilla bean ice cream

A selection of cheeses, celery, grapes & The Three Chimneys chutney

£90.00 per person

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