

The Three Chimneys

Christmas Day menu Raspberry and Bombay Sapphire infused Bellini on arrival

Starters

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Gin and beetroot cured salmon, sweet dill and wholegrain mustard sauce, pickled cucumber

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Sautéed mixed mushrooms, griddled polenta, pecorino and crispy sage leaves, roasted Jerusalem artichoke and truffle oil

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Spiced smoked haddock, leek and potato chowder

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Potted local pheasant with wild duck rillettes served with a spiced fig and plum chutney

Mains

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Traditional breast of roast turkey, served with all the trimmings and a rich gravy

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Caramelised chicory and red onion tarte tatin served with a walnut and pear salad, and crispy blue cheese

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Hazelnut crusted fillet of turbot, sautéed potatoes, roasted salsify, creamy celeriac puree and lemon oil

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Roast loin of venison, braised venison bonbons, creamed potato, red cabbage, and a red current and chestnut dressing

Desserts

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Cinnamon toasted brioche, winter fruit compote, vanilla mascarpone

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Rich dark chocolate marquise, cointreau infused tangerines and a citrus zest crumb

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Traditional Christmas pudding served with a homemade brandy sauce

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A selection of English cheeses served with homemade three chimneys chutney and biscuits

Adults £90 - Children £45

A £45 deposit per head is required to secure your table, which will be redeemed of your final bill on the day

A discretionary 10% service charge will be included in your bill