

The Three Chimneys

Christmas Day Menu

Starters

Three Chimney's Bouillabaisse, with saffron aioli and crusty sourdough

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Wild, local game terrine with a quince and cranberry chutney, and granary toast

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Celeriac soup with candied walnuts and truffle oil

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Mulled pears with roasted chestnuts and shallots, wild rocket and a Roquefort dressing

Main Courses

Traditional roast turkey with pigs in blankets, winter vegetables, roast potatoes and gravy

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Leek, onion and mushroom tart, with a Mayfield Swiss rarebit, crispy hen's egg and a toasted hazelnut dressing

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Loin of local venison with a braised venison pithivier, fondant potato, sticky red cabbage and a redcurrant and thyme jus

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Pan roasted fillet of turbot with wilted spinach, a Jerusalem artichoke and potato pureé, sautéed girolles and a moscatel wine vinegar dressing

Desserts

Dark chocolate mousse cake with cherry sorbet and a sesame and caramel tuille

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Traditional Christmas pudding with brandy sauce

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Passionfruit and vanilla cheesecake with fresh orange sorbet

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A selection of cheese and biscuits

Adult £90 per head ~ Child £45 per head

A 50% deposit will be required to secure your reservation; this will be redeemed off your final bill on the day.

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