

The Three Chimneys

Christmas Day Menu

Starters

Chestnut, bacon and parsnip soup with crusty bread

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Salmon gravadlax roulade, filled with a crab and prawn cream cheese, with a dill, lemon and caper dressing

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Local wild duck and pheasant pastilla with pickled red cabbage, apple and blackberry

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Goat's cheese, charred pear and walnut sourdough tartines

Main Courses

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

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Pan roasted loin of venison with a butternut squash pureé, thyme buttered fondant potatoes, sticky red cabbage, glazed shallot and a rich jus

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Crispy potato and onion rosti with sautéed mixed mushrooms and Jerusalem artichokes, spinach, parsnip crisps and white truffle oil

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Pan roasted fillet of halibut on creamed celeriac, savoy cabbage and pancetta, roasted salsify and a red wine sauce

Desserts

Chocolate orange baked cheesecake with candied orange segments and a vanilla and pistachio cream

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Traditional Christmas pudding with brandy sauce

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Whiskey and honeycomb parfait with brandy snaps

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A selection of cheese and biscuits

Adult £95 per head ~ Child £47.50 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