

# CHRISTMAS DAY

£150 per person

*Parties up to five may order on the day á la carte. Parties of six or more are served the menu sharing style to the table, course-by-course. No need to pre-order or order on the day*



## FOR THE TABLE

Warm Coombeshead Farm Sourdough, Butter, Sea Salt  
Duck Liver Parfait, Truffle & Fig Marmalade

## STARTERS

Rollright, Truffle Honey, Salt-Baked Beets, Black Figs, Walnuts  
Middle White Pork & Game Terrine, House Piccalilli  
Baked Hand-Dived Scallops, Delicia Pumpkin, Fried Sage, Chilli

## MAINS

Roasted Turbot with Braised Fennel & Leeks, Cornish Crab, Crème Fraîche\*  
Norfolk Bronze Turkey, Sourdough Bread Sauce,  
Hannan's Pigs in Blankets, Damson Jelly  
Roasted Angus Beef & Porcini Wellington, Watercress, Tewksbury Sauce  
Winter Roots, Chestnut Mushrooms & Truffle Wellington,  
Watercress, Tewksbury Sauce

## SIDES

Roasted & Mashed Cornish Potatoes | Slow Cooked Red Cabbage  
Seasonal Winter Greens & Sprouts

## PUDDING

Christmas Pudding, Brandy Sauce  
Cubitt House Mont Blanc, Chocolate Sauce

## AFTERS

Spiced Chocolate & Chestnut Fudge

*\*Turbot available only for parties of up to 5 guests dining*

## FESTIVE ADD ONS

*Must be pre-ordred. Not available on the day*

Neal's Yard Cheese Board, Boozy Fruit Chutney 75 *serves four to six*  
Exmoor Caviar and Blinis (30g) 45  
6 Seasonal Oysters Rockefeller 40

# CH

*All prices include VAT. A discretionary 15% service charge will be added to your bill. Allergies? Please let us know. Please note we are a cashless venue*