

Christmas Eve

MENU

TO START

Sherry cream crab, melba toast



Crisp duck, celeriac, shallots, hazelnuts



Cerney ash, quince, pear & grapes (V)



Smoked salmon, beetroot, horseradish



SORBET

Apple sorbet, zubrowka



MAIN COURSE

Featherblade of Hereford beef, braised carrots, horseradish mash



Roast var salmon, spiced lentils, coriander, coconut



Squash fondant & puree, chickpea cracker, kohlrabi (V)



Roast guinea fowl, black olives & herbs



PUDDING

Poached apricot, lemon, granita



Dark chocolate, iced grapes, biscuits, grappa



Roast fig, honey, gingerbread



Beauvaine cheese, biscuits, walnut bread & chutney



TO FINISH

Coffee and Elms Petit Fours

