

3 COURSE FESTIVE MENU

Scottish langoustine and prawn roll

Keta caviar and pickled radicchio



Braised beef wellington

Goose fat potatoes, roasted heritage carrots, sprout purée, mustard emulsion and red wine jus



Free-range turkey ballotine with confit turkey leg and pancetta stuffing

Goose fat potatoes, roasted heritage carrots, sprout purée and cranberry gel



Chocolate and praline roulade

Caramelised nuts. Cointreau sauce



Festive truffles

Tea by Tregothnan of Cornwall and coffee by Drury of London