



# CHRISTMAS DAY 2020

**95.00 six courses & Buck's Fizz**  
**(40.00 for children aged 12 or under)**

**Jerusalem artichoke soup**  
girolle mushrooms & toasted almonds (ve)

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## *Starters*

**Salmon & crab plate**  
crab blinis, hot smoked salmon, salmon tartare, salmon eggs, horseradish crème fraîche

**Roast & stuffed romano pepper**  
bulgar wheat stuffing, roast fennel & fennel purée (ve)

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## *Mains*

**Fillet of British beef with black truffle sauce**  
truffled mousseline potatoes, roast shallot, braised chestnuts, butternut squash,  
black trumpet mushrooms

**Beetroot Wellington with black truffle sauce**  
truffled mousseline potatoes, roast shallot, braised chestnuts, butternut squash,  
black trumpet mushrooms (ve)

**Holly Farm free range bronze roast turkey**  
chestnut stuffing, slow roasted vegetables, bread sauce & port gravy

**Fillet of Isle of Gigha halibut**  
wild mushroom fricassée, herb purée & Champagne sauce

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**Blackcurrant sorbet** (ve)

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## *Desserts*

**Homemade Christmas pudding:**  
cherry compote & brandy anglaise (v)

**RB's poached winter fruits**  
quince, apples, pears & blackberries with a citrus & red wine syrup & a dash of Champagne (ve)

**Chocolate delicé**  
crispy feuillantine base, chocolate ganache, praline panacotta cream & hazelnuts (v)

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**Truffled Coulommiers cheese & accompaniments**

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**Filter coffee or tea & mince pie**