

## Christmas Day

Mulled wine blinis/ Christmas drink

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Christmas dinner nibbles

*Goose, brussel sprout and chestnut*

*pigs in blankets and stuffing, roast potatoes*

Wine Pairing- Pinot Noir Blauburgunder 2019 Italy

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Halibut, wild mushroom, beurre noisette, buttermilk

Wine Pairing- Albarino Black Label Reserve Wairau river

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Hereford beef fillet, bone marrow crumb, roast heritage carrot

Stichelton and beef dripping mash

Wine Pairing- Château de La Coste Margaux 2018

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Cranberry panna cotta, star anise, brown sugar meringue

Wine Pairing – Shiraz, Grenache, Mourvèdre Geoff Merrill 2014

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Date pudding sponge, whiskey and sea salt creameux, clementine and ginger

*biscuit Christmas pudding ice cream*

Wine pairing – Gewurztraminer J Adam 2020

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Cheese extra course (£9.50 extra)

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Christmas cookie tea or coffee

£140.00 per person non refundable

Exclusive wine pairing £70 per person

*A discretionary 10% service charge will be added*

*All gratuities and service charge go direct to the staff.*