

Christmas Day Lunch Menu

Starters

Juniper rubbed venison carpaccio, pickled walnuts, horseradish and watercress

Terrine of pheasant and pork, Scotch quail egg, crackling and apple sauce

Gin cured salmon, winter salad leaves, crème fraîche, pomegranate

Twice baked soufflé, leek, cheddar, beetroot and chives **(v)**

Mains

Roast Norfolk turkey, truffle fondant potato, wild mushrooms, chestnuts and stuffing

Salt-baked wild seabass, confit of Jerusalem artichokes, spinach and olive sauce

Grilled beef rib, Yorkshire pudding, duck fat potatoes, creamed sprouts and honey roast vegetables

Colette's nut roast, celery gratin, crab apple jelly **(v)**

Desserts

Chocolate, pear and speculoos · Entremets of chocolate mousse, Williams pear compote and salted caramel crèmeux

Mille-feuille · Caramelised puff pastry with crème pâtisserie, caramelised apple and Calvados soaked raisins

Arctic roll · Sponge wrapped vanilla ice cream with a passion fruit sorbet and raspberry glaze

The Grove's traditional Christmas pudding · with cherry and Amaretto, served with Amaretto butter and crème anglaise

