



THE STABLES



CHRISTMAS DAY MENU



CANAPÉS

Oscietra caviar, warm blini, crème fraîche, chives

Wagyu beef tartare, aged Berkswell, smoked egg yolk, pie tee

Potted Cornish crab, tarragon, Granny Smith apple, Parmesan tuile

Dingley Dell ham hock press, Pommery mustard, sourdough croûte

Please note a selection of plant-based canapés are available

STARTERS

Hand-dived Orkney scallops

Roasted cauliflower, winter black truffle, toasted chestnut, chervil oil

Grove Gin and clementine-cured salmon

Keta caviar, pickled kohlrabi, frozen horseradish, dill crème fraîche

Native lobster cocktail

Champagne gel, sea purslane, Greenland prawns, nori Mary Rose

Pressed Stables game terrine

Pickled heritage vegetables, Puy lentil vinaigrette, quince jelly, toasted brioche

Roasted golden beetroot (VG)

Aged sherry vinegar gel, whipped sheep's curd, candied hazelnut, herb oil





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MAIN COURSE

Norfolk bronze turkey, roasted on the crown, chestnut and sage stuffed leg,
pigs in blankets, roasting jus

Hereford dry-aged beef Wellington, mushroom and black truffle duxelles, Périgueux sauce,
wilted spinach

Gressingham duck, slow-roasted crown, five-spice lacquer, duck leg bon bon, bitter orange,
sauce rouennaise

Roasted Cornish turbot, ver jus, beurre blanc, samphire, coastal herbs

Celeriac, chestnut and truffle Wellington, roasted root purée, braised red cabbage,
port reduction (VG)

All main courses to be served with traditional festive garnishes

Duck-fat roasted potatoes, pigs in blankets, Grove honey-glazed heritage carrots,
confit parsnips, roasted turnips, buttered Brussels sprouts

DESSERTS

Christmas figgy pudding
Boozy-soaked dried fruits, brandy butter, pouring cream

Valrhona chocolate & chestnut délice
72% dark chocolate mousse layered with chestnut crème, cocoa nib tuile

Clementine & Champagne trifle
Champagne-soaked sponge, clementine curd, vanilla custard, and whipped mascarpone

Spiced pear tarte tatin
Caramelised Conference pears with star anise and cinnamon, with Madagascan vanilla ice cream

British cheese selection
Curated seasonal cheeses, quince paste, artisan crackers, spiced chutney

Vegan dark chocolate & orange marquise (VG)
Orange-infused chocolate mousse, vanilla sponge, orange cream





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CHILDREN'S CHRISTMAS MENU



STARTERS

Homemade tomato soup
Warm rosemary focaccia (V)

Classic prawn cocktail
Avocado, baby gem, Marie Rose sauce

Free-range chicken Caesar salad
Cos lettuce, Parmesan crisp, sourdough croutons, Caesar dressing

MAIN COURSE

Norfolk bronze turkey breast and leg, pigs in blankets, chestnut and sage stuffing,
roasted root vegetables, cranberry gravy

Pan-roasted Loch Duart salmon, creamed leeks, wilted spinach, lemon butter sauce

Butternut squash and sage risotto, toasted pine nuts, aged Parmesan (VG)

DESSERTS

Warm chocolate brownie, vanilla ice cream, chocolate sauce

Sticky toffee pudding, salted caramel sauce, clotted cream

Warm spiced apple crumble, oat topping, vanilla custard (VG)

