



CHAMPAGNE  
**BOLLINGER**  
MAISON FONDÉE EN 1829

## Starters

**CARROT AND FENNEL SOUP**  
with fresh sour smoked maldon butter

**TEMPURA KING PRAWNS**  
with charred pineapple salsa, langoustine emulsion and bloody Mary cocktail sauce

**INDIVIDUAL BAKED CAMEMBERT**  
mulled wine relish, toasted garlic sourdough

## Mains

**FREE RANGE ORGANIC ROAST TURKEY**  
goose-fat roast potatoes, honey roast carrots and parsnips, pancetta and walnut sauteed sprouts, homemade cranberry sauce and rich turkey gravy

**WILD MUSHROOM, CAMEMBERT AND CAMELISED ONION WELLINGTON**  
with carrot and fennel puree, champ mash potatoes and cavolo nero

**28 DAY MATURED SCOTTISH FILLET STEAK**  
with king prawn, hand-cut rooster chips trio of peppercorn sauce

**PAN-FRIED FILLET OF SALMON**  
with mussels, samphire and new potatoes cooked in a langoustine bisque

## Desserts

**STICKY CARAMEL PUDDING**  
with salt butter sauce and vanilla ice cream

**CHOCOLATE PANETTONE PUDDING**  
with winter spiced eggnog custard

**TRADITIONAL CHRISTMAS PUDDING**  
with brandy butter and mince pie ice cream