



## CHRISTMAS DAY at the TERRACE BISTRO

### ARRIVAL

#### AMUSE BOUCHE

*butter poached king prawn, tomato & cucumber salad, thousand island dressing*

### STARTERS

#### CELERIAC

*celeriac velouté, blue cheese beignet, truffle oil*

#### SCALLOPS

*pan fried scallop, curried parsnip puree, homemade black pudding, roasted cob nuts*

#### GUINEA FOWL

*guinea fowl terrine, braised leek, beetroot, burnt onion powder*

### MAIN COURSE

#### SEA BASS

*pan fried sea bass, burnt cauliflower puree, buttered kale, potato terrine, black garlic oil*

#### TURKEY

*sous-vide turkey breast, duck fat fondant, pancetta pigs & stuffing, confit carrots & parsnip, creamed sprouts, turkey jus*

#### SWEET POTATO

*sweet potato & chestnut wellington, roast potato, confit carrot, creamed sprouts, tenderstem broccoli*

#### BEEF FILLET

*sous-vide dexter beef, pan fried foie gras, cavolo nero, truffle potato, madeira jus*

### DESSERT

#### CHRISTMAS PUDDING

*homemade christmas pudding, brandy cream espuma, winter berry compote*

#### CHOCOLATE

*dark chocolate & pistachio delice, clotted cream, pistachio textures*

#### CHEESE

*festive cheeseboard, quince, figs, honey, christmas cake, chestnuts, grapes, celery & water biscuits*

### TO FINISH

#### PETIT FOURS

*handmade & served with lavazza coffee*

**2 sittings for Christmas Day - 12pm & 3pm - £89 per person**