

Christmas Day 2020

Starters

Jerusalem Artichoke Soup (ve)
with girolle mushrooms & almonds

Fruit de Mer Trio
crab blinis, hot smoked salmon, salmon tartare,
salmon eggs, horseradish crème fraîche

or

Roast & Stuffed Romano Pepper (ve)
bulgar wheat stuffing, roast fennel & purée

Mains

“Beef Wellington”
roast free range beef fillet, braised chestnuts, black truffle sauce

or

“Beetroot Wellington” (ve)
roast beetroot, truffled artichoke, braised chestnuts, black truffle sauce
(‘Wellingtons’ served with truffled mousseline potatoes, pickled girolles, tenderstem broccoli,
butternut squash, toasted hazelnuts)

or

Holly Farm free range bronze roast turkey breast
boned chestnut stuffed thigh, slow roasted vegetables, bread sauce, port gravy

or

Fillet of Giga Halibut
wild mushroom fricassee, Champagne sauce

Sorbet “Kir Royal”

Desserts

Matured, Homemade Christmas Pudding
cherry compote, brandy anglaise

RB’s Poached Winter Fruits (ve)
quince, apples, pears & blackberries; citrus & red wine syrup

Chocolate delicé (v)
crispy feuillantine base, velvety chocolate ganache, praline panacotta cream, hazelnuts

Truffled Coulommiers cheese & accompaniment

Filter coffee or tea & mince pie

