

## **Christmas Day Menu**

**£85.00 per person**

**£45 children**

Canapes on arrival

### **To Start.....**

Baked Celeriac and Chestnut Soup, Shaved Black Truffle V

Pan Fried Scallops, Jerusalem Artichoke, Pickled Kohlrabi, Crispy Kale

Pearson's Prawn & Lobster Cocktail, Crisp Iceberg Lettuce, Roasted Peppers, Avocado,  
Mary Rose Sauce

Chicken and Cranberry Terrine, Plum Chutney, Toasted Brioche

Slow Braised Venison Shoulder, Shallot Puree, Pearl Onion, Pickled Cauliflower, Smoked Almonds

### **To Follow.....**

Roast Norfolk Bronze Turkey with Traditional Garnish, Roasted Chestnut with Brussel Sprouts,  
Honey Roasted Parsnips & Marjoram Roasting Juices

Roasted Beef Fillet, Pomme Anna, Oxtail Marmalade, Baby Carrots, Salt Baked Celeriac, Buttered  
Chanterelles ,Red Wine Jus

Roast Goose with Honey and Orange Glaze, Pommes Dauphine, Roast Salsify, Pickled Baby Turnips,  
Port & Mustard Seed Jus

Baked Halibut Fillet, Fondant Potato, Beetroot Ketchup, Fresh Apple, Clams, Lemongrass Consommé

Wild Mushroom Risotto, Cauliflower puree, Poached Egg, Shaved Parmesan, Fresh Rocket and  
Perigold Truffle V

### **To Follow.....**

Pearsons Christmas Pudding, Winter Berry Compote, Brandy Custard

Dark Chocolate Fondant, Seville Orange Marmalade, Chocolate Snow, Spiced Ice cream

Passionfruit Pannacotta, Sesame Brittle, Buttermilk Sorbet

Warm Poached Pear, Mulled Fruit compote, Dark Chocolate Soil, Cinnamon Ice Cream

Pearsons Festive Cheese Selection, Pear Chutney, Grapes, Quince Bread

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Homemade Mince Pies, Tea/Coffee