



Christmas Menu

Twice-baked smoked salmon soufflé

Served with roquette, cucumber and radish salad tossed in a Clementine dressing

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Radwinter Estate three bird roast

Free-range, locally sourced boneless pigeon wrapped in partridge then in a pheasant, bound together with a venison and chestnut farce. Served with game jus, caramelised parsnips and watercress

Slow-braised pear and red cabbage

Steamed seasonal vegetables

Goose fat roast potatoes

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Plum pudding semi-freddo

Brandy syrup

Spiced tuille

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Coffee, mince pie and mint truffle

*£38.00 inclusive of freshly baked bread rolls, napkins, menu cards
and festive crackers, exclusive of VAT*