

ONEALDWYCH

Christmas Day Menu 2019

Champagne and canapés

Starters

Home-cured salmon, citrus fruit, avocado and coriander

Celeriac velouté, caramelised apple and chives (v)

Yorkshire partridge, roasted parsnip, watercress and poached blackberries

Seared Orkney scallops, sweetcorn, truffle mayonnaise

Mains

Twenty-eight-day dry-aged sirloin of Scottish beef, Yorkshire pudding, horseradish sauce

Holly Farm turkey breast, leg stuffed with chestnut and sage, chipolatas wrapped in bacon

Seared halibut, Scottish langoustine, roasted cauliflower purée, shellfish jus

Confit Portobello mushroom, smoked potato purée, heritage carrots and wood sorrel (v)

All served with family style vegetables, duck fat roast potato, crushed swede and carrot, sprouts with glazed chestnuts

Dessert

Traditional homemade Christmas pudding, brandy sauce, preserved plums

Valrhona chocolate mousse, hazelnut and coconut crème fraîche

Frozen mandarin parfait, marron glace, confit orange

Selection of British farmhouse cheese, grape and apple chutney, rosemary oatcakes

Tea, coffee and petit fours

£130 per person

A discretionary 12.5% service charge will be added to your bill. All prices include VAT. Please note that dishes will change according to the season. Please ask for information on food allergens or any special dietary requirements.