



The Cavalier

Christmas Day Menu

Appetiser

Elderflower bellini & assorted amuse bouche

Starters

Spiced pumpkin soup with beetroot crisps (v)
served with granary toast

Chef's duck terrine with foie gras & hazelnuts
served with toasted granary bread

Tiger prawn & crab samosas
on a spiced coconut & savoy cabbage salad with a tomato & coriander coulis

Wild mushroom fricassee (v)
in a saffron cream sauce, on toasted sunflower bread topped with rocket

Intermediate

Champagne & fig granité (v)

Main Courses

Traditional roast turkey
served with roast potatoes, brussel sprouts & trimmings topped with a rich onion gravy

Roasted beef fillet
stuffed with wild mushrooms & spinach, served with roast squash & dauphinoise potatoes
finished with a cognac & dijon reduction

Pan-roast barbary duck breast
on kale & creamed leek potatoes, with caramelised shallots,
roasted beetroot and a cherry & marsala wine jus

Butternut squash, feta, chestnut mushroom & watercress strudel (v)
set on braised puy lentils served with a wild herb salad

Pan-fried sea bass with langoustines
with courgette, carrot & leek tagliatelle with a clam & saffron cream velouté

Desserts

Traditional christmas pudding
topped with brandy sauce, fruits & nuts

Chef's chocolate crème brulee
with a berry compote & a mint chantilly cream

Homemade passion fruit cheesecake
with coulis & cotswold cream

Hazelnut & dark chocolate parfait
with clotted cream ice cream & glazed clementines

To Finish

Tea or Coffee
served with homemade truffles

6 courses £55