



The Fish

Christmas Day

BREAKFAST

Continental and full English breakfast



CHRISTMAS DAY LUNCH

Confit duck ravioli, black garlic, winter vegetables, mushroom consommé
Whisky-cured salmon, lime crème fraîche, fennel and dill salad
Roast free-range turkey with all the trimmings
Brie de Meaux, truffle honey, walnut soda bread or
Farncombe Estate Christmas pudding, brandy butter, clotted cream

VEGETARIAN MENU

Celeriac ravioli, black garlic, winter vegetables, mushroom consommé
Beetroot carpaccio, pickled mooli, crème fraîche, wasabi
Roscoff onion and aged balsamic tarte tatin with all the trimmings
Cotswold Brie, truffle honey, walnut soda bread or
Farncombe Estate Christmas pudding, brandy butter, clotted cream



EVENING BUFFET

Selection of breads
Roast beef, horseradish crème fraîche
Honey-glazed ham, wholegrain mustard mayonnaise
Smoked salmon, smoked mackerel, smoked trout, dill and cucumber relish
Beetroot and rocket salad, white balsamic dressing
Potato and chives salad
Baby gem, herb dressing

Warm options

Venison scotch egg
Pork, chestnut and cranberry sausage roll
Cheese board, celery, grapes, apricots, crackers
Mince pies
Vanilla and yuzu macaroon
Chocolate profiteroles