

Christmas Day Menu

CANAPÉS

Oak smoked salmon, dill cream cheese and caviar blinis (GL,FI,EG,M,MU,SD)

Crispy duck croquettes with citrus aioli (GL,M,EG,MU)

Warm wild mushroom, truffle and quail egg tart (GL,EG,M,SO)

Sourdough crisps with goat's cheese mousse, walnut and pickled beetroot (GL,M,N)

STARTERS

Burrata, red onion chutney, pine nuts, crispy sage, toasted focaccia (GL,EG,M,SD,N)

Corn fed chicken, ham hock & cranberry terrine, spiced plum gel, caramelised plum,
and candied hazelnut (GL,EG,M,N,MU)

Beetroot cured salmon, hot smoked salmon rillette, fennel and orange salad (FI,M,SD)

MAINS

Stuffed turkey breast wrapped in serrano ham, crispy roast potatoes, maple glazed vegetables, brussels sprouts and chestnuts (GL,EG,M,SD,MU,N)
Roast rib of beef, yorkshire pudding, crispy roast potatoes, maple glazed vegetables, brussels sprouts and chestnuts (GL,EG,M,SD,MU)
Herb crusted fillet of cod, braised leeks, brown shrimp and mussel velouté (FI,M,MU,MO,CE,MU)
Pithivier of potato, portobello mushroom and gruyère, braised leeks and mushroom bisque (GL,M,EG,MU)

DESSERTS

Winter spiced apple & chocolate parfait, speculoos crumble and vanilla ice cream (GL,EG,M,SO)

A festive chestnut yule log layered with blackcurrant, spiced gingerbread crémeux and refreshing orange sorbet (N,GL,EG,M,SO)

Horwood House Christmas pudding, brandy sauce, mixed berry compote and hazelnut tuile (GL,EG,M,N) (can be made vegan)

A selection of British artisan cheeses, chutneys and grapes (GL,M,SD)

Please inform your server of any allergies or intolerances before placing your order. All produce is prepared in an area where allergens are present.

Despite our best efforts, due to the nature of our kitchens we are unable to guarantee that our dishes are free from any allergen. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.