

Nuthurst Grange Christmas Day Menu 2021

Available from 12 pm until 3.30 pm

£140 pp – 12yrs of age & under £29.95

Canapes & a glass of Champagne on arrival

Starters

Truffled Jerusalem Artichoke Velouté [V, DF]

Lemon & Thyme Mascarpone, Sourdough
Croute

Chicken Liver Parfait

Caramelised Shallot & Cranberry Chutney,
Hazelnut Crumb

Duo of Duck

Rilette, Crispy Arancini, Balsamic Roasted
Beetroot,
Clementine Gel

Blue Monday Cheese Double Baked Souffle [V]

Waldorf Salad, Roasted Crushed Walnut, Celery
Cress

Gin Cured Sea Trout [Gf Df]

Gin Poached Blueberries, Salt Cucumber,
Baby Capers & Watercress Salsa

Pan Seated Scallops

Black Pudding, Pancetta Wafer,
Butternut Squash Puree

Mains

Holly Farm Turkey [DF]

Cranberry & Chestnut Stuffing, Pigs in Blankets,
Red Wine Sauce

Roast Sirloin of Scotch Beef [GF]

Yorkshire Pudding, Celeriac Puree, Thyme Jus

Rosemary Roasted Four Boned Rack of Cornish Lamb [GF]

Honey Root Vegetables, Rosemary Sauce

Sea Bass Fillet [GF]

Seafood Dauphinoise Potatoes, Curley Kale,
Caviar Cream Sauce

Pan Seared Fillet of Halibut [GF]

Seafood Risotto, Baby Fennel & Leek Fricassee,
Lobster Bisque

Oyster Mushroom Scallops [V, GF, VG DF]

Maple Roast Beetroot & Pumpkin, Watercress
Gel

Desserts

Traditional Christmas Pudding

Brandy Crème Anglaise

White Chocolate Brownie [V]

Spiced Dark Chocolate Ice Cream

Traditional Sherry Trifle [V]

Sherry Soaked Sponge, Mascarpone Crème
Pâtisserie, Berries, Flaked Almonds

Gift Wrapped Chocolate Mousse [V]

Mixed Berry Compote, Sable Biscuit

Passionfruit Tartlet [V]

Mango Sorbet, Meringue Shard

Selection of British Cheeses & Biscuits

Celery Ribbons, Quince, Poached Grapes

Tea Coffee Petit Fours

Children's menu available upon request

Please note: Pre-selection will be required

Head chef: Matthew Beecham

General Manager: Apo Ozdamar