



CHRISTMAS MENU

TO START

Chestnut Mushroom & Truffle Soup

parmesan foam & mushroom caviar

Salt Cured Scottish Sea Trout

Carden plum jam, bloody mary sorbet

King Scallops

spinach velouté, pancetta crumb

Pan Fried Shropshire Squab

parsnip fondant, crispy quail egg

Carden Crispy Brisket Beef Bon Bon

horseradish emulsion

THE MAIN EVENT

Roast Turkey with all the trimmings

apricot & tarragon stuffing

Carden Slow Braised Shin Beef Wellington

Roscoff onion, smoked garlic potato terrine, Swiss chard

Lemon Sole fillet 'Bonne Femme'

chestnut & mushroom butter, lemon sable potato

Maple Glazed Gressingham Duck

red cabbage purée, tartiflette potato, braised chicory

Sweet Potato & Spinach Terrine Pie

pommes purée

DEVINE DESSERTS

Bûche De Noël

rich chocolate yule log, macerated mulled berries

White Chocolate Torte

dark chocolate truffle, coconut tuille

Carden Christmas Cake

calvados sabayon

Pumpkin & Ginger Spiced Brûlée

orange shortbread

Decadent Sherry Festive Trifle

2 Courses £35

3 Courses £40

ADDITIONAL £2 SUPPLEMENT FOR KING SCALLOPS