



# CHRISTMAS DAY

AT  
PINCHINTHORPE HALL

£105 PER PERSON

CANAPES & FIZZ

BREADS & WHIPPED MARMITE BUTTER, CRUSHED HAZELNUT

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## STARTERS

CURED & TORCHED MACHEREL FILLET, FENNEL, PICKLED RADDISH,  
DILL & HORSRADDISH MAYONAISE, RYE BREAD

GAME TERRINE, APPLE & PEAR CHUTNEY, SOURDOUGH CROUTE,  
WALNUTS

CURED DUCK BREAST, DUCK EGG, PICKLED MUSHROOM, CHICORY &  
ORANGE SALAD

CAULIFLOWER VELOUTE, WILD MUSHROOMS, TARRAGON OIL

## MAIN

ROAST TURKEY, SAUSAGE MEAT STUFFING, HOMEMADE CRANBERRY  
SAUCE, POMME PUREE, JUS, PIG IN BLANKET

GARLIC GNOCCHI, ROASTED JERUSLAM ARTICHOKE, SPROUT LEAVES,  
PEAR & TRUFFLE DRESSING, TOASTED HAZELNUTS

PAN SEARED VENISON LOIN, GLAZED BEETROOTS, POTATO TERRINE,  
JUNIPER & DARK CHOCOLATE SAUCE, CHARRED HISPI CABBAGE

PAN FRIED BRILL, SEAWEED BRASIED SALSIFY, SHELLFISH BISQUE,  
SAFFRON FONDANT POTATO, SEA HERBS, APPLE

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SORBET, APPLE CRISP, SPICE CRUMB, CALVADOS

## DESSERT

CHRISTMAS PUDDING, BRANDY SAUCE, CRANBERRIES

SPICED PLUM & BLACKBERRY FRANGIPAN TART, CLOTTED CREAM ICE  
CREAM DARK

CHOCOLATE TORTE, BLOOD ORANGE SORBET, HAZELNUT BRITTLE,  
ORANGE CURD

CHEESE BOARD, BISCUITS, CELERY, GRAPES, SPICED APPLE & PEAR  
CHUTNEY KIDDERTON ASH, BRITANNIA CHEDDAR, DUKE OF  
WELLINGTON

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PETIT FOURS, TEA OR COFFEE