



CHRISTMAS DAY

AT
PINCHINTHORPE HALL

£105 PER PERSON

CANAPES & FIZZ

BREADS & WHIPPED MARMITE BUTTER, CRUSHED HAZELNUT

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

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

PETIT FOURS, TEA OR COFFEE