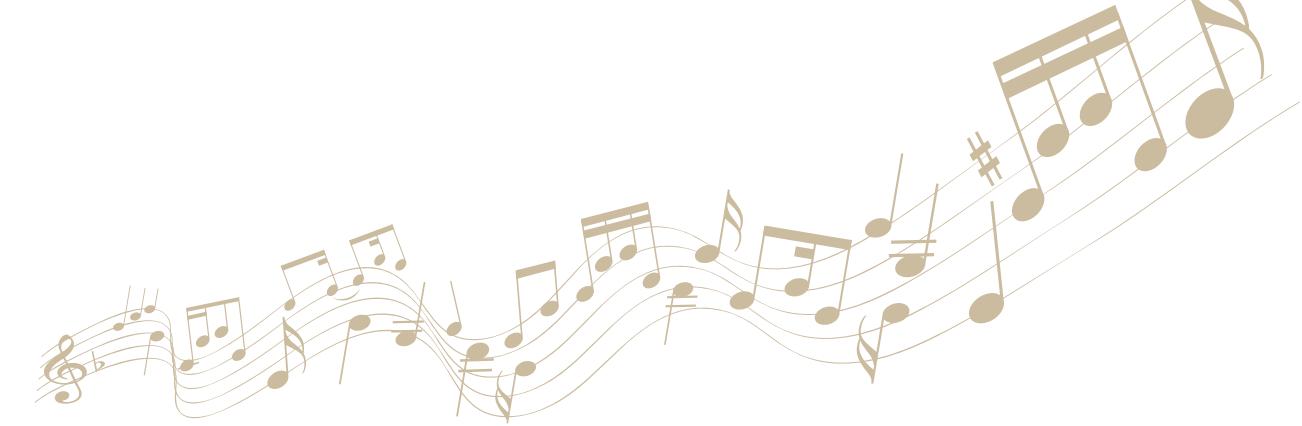




A Jazzy Christmas at Danesfield with Rebecca Poole

Starters

Venison Tartare

Smoked Bonemarrow Emulsion, Watercress Purée, Rye Tuile,
Egg Yolk, Nasturtium Oil & Cress

Cured Salmon

Mulled Wine Reduction, Compressed Pear Balls, Verjus Gel,
Salmon Skin Tuile, Chervil Oil, Fennel Pollen, Fennel Cress

Picked White Crabmeat

Lemon & Wasabi Dressing, Fermented Kohlrabi in Yuzu Kosho Brine,
Brown Crab & Sherry Sauce, Crispy Chicken Skin in Kombu Salt,
Dill Oil, Sea Herbs

Parsnip Soup (V)

Coconut Lime Foam, Curried Parsnip Crisps, Pickled Shallot Rings,
Caramelised Onion Purée, Chive Batons, Chilli Oil, Allium Flowers,
Crispy Onion & Seed Crumb

Mains

Venison Loin

Glazed Salsify, Purple Potato Terrine, Pickled Raspberry,
Blackberry Gel, Blackberry Jus

Lemon Sole

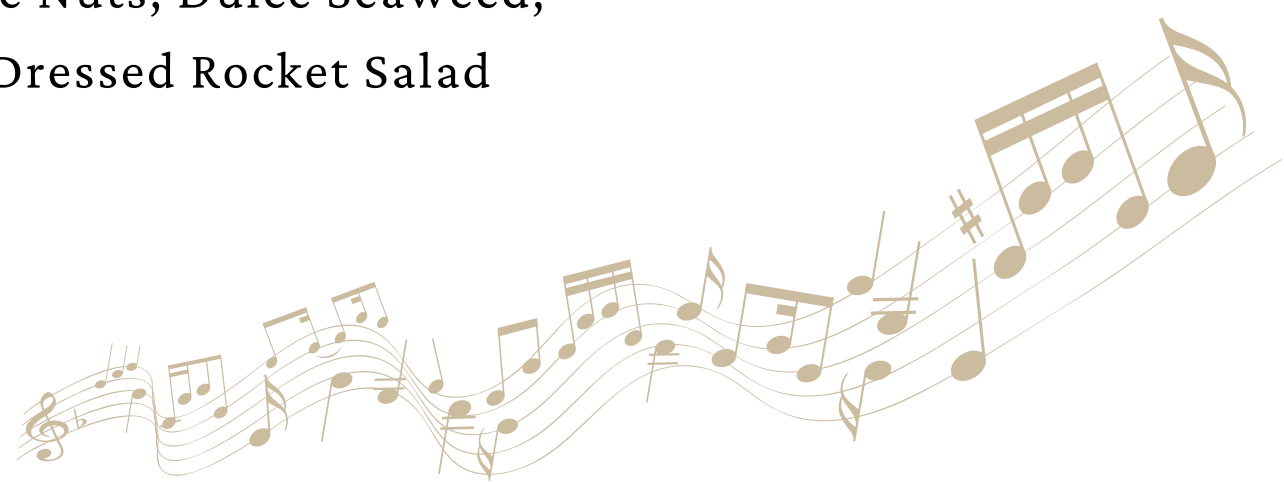
Dill, Caper & Parsley Beurre Noisette, Brown Shrimp,
Pink Fir Potatoes

Roast Turkey

Triple Cooked Duck Fat Roasties, Pig in Blanket, Sage & Apricot Stuffing,
Bay & Vinegar Parsnips, Glazed Carrots, Jus

Risotto (V)

Jerusalem Artichoke Purée & Crisps, Toasted Pine Nuts, Dulce Seaweed,
Truffle Honey, Pomegranate Seeds, Molasses Dressed Rocket Salad





Sides

*Chef's choice of vegetable side to share between two guests is included.
Additional sides £5.50 each*

Honey Mustard Truffle Chipolatas

Confit Carrots Glazed with
Bay Butter

Duck Fat Roast Potatoes

Shredded Hispi with
Pancetta & Chestnuts

Poutine Fries, Jus & Curds

Desserts

Gingerbread Yule Log

Caramelised Pecans & Cocoa Nibs, Apple Cider Gel,
Spiced Meringue Buttercream

Popcorn Parfait

Miso Caramel, Salted Popcorn, Caramelised White Chocolate Shards,
Brûlée Banana, Popcorn Shoots

White Chocolate Namelaka

Rye Crumb, Black Peppermint Gel,
Crème Fraiche Sorbet, Peppermint Glass

Seasonal British Cheese Selection

Chutney & Crackers

Please make us aware of any dietary requirements or allergies.

