



## Christmas Day Menu

£80 per guest

### *Canapés & Prosecco*

#### **House-Smoked Duck**

sour cherries, ginger, chocolate

#### **Forest Mushrooms**

blue cheese, tarragon bonbons

### *Starters*

#### **Beetroot Soup**

roasted beetroot, caviar, rosemary, warm focaccia

#### **Mushroom Tortellini**

mushroom consommé, girolles, truffle

#### **Potted Smoked Trout**

cucumber, crème fraîche, watercress, fennel, sour dough

#### **Winter Squash Pommes Dauphine**

chestnut, spinach, camembert chowder

### *Mains*

#### **Rolled Fillet of Local Turkey**

cranberry-apple stuffing, pancetta, crunchy polenta potatoes, Priory vegetables

#### **Wellington of Venison**

roast parsnip & vanilla purée, root vegetable rösti, ginger beer molasses

#### **Bouillabaisse Stew**

lobster, red mullet, hake, cod, prawns, clams, orange, fennel, saffron brioche

#### **Provençal-Style Vegetable & Olive Ravioli**

sun-blushed tomatoes, goats' cheese, pistachio pesto

#### **Tronche of Buttermilk Poached Turbot**

pearl couscous, smoked ham hock, Priory apple cider, leeks, dill

### *Desserts*

#### **Dark Chocolate, Aged Balsamic & Beetroot Torte**

milk sorbet, salted caramel

#### **Daggers Christmas Pudding**

traditional brandy anglaise or ice cream

#### **Lemon Panna Cotta**

Turkish delight, marshmallow, limoncello sorbet

#### **Farm Cheese Board**

selection of three local cheeses, Priory quince jelly, grapes, crackers

### *Petit Fours & Three Daggers Winter Festival Ale*



AA Rosette Award for Culinary Excellence

Please note all menu items are subject to change due to seasonality and availability.  
Please notify in advance if you have any dietary allergies or requirements, we will endeavour to accommodate your request.