

CHRISTMAS DAY MENU

CHEF'S COCKTAIL

SNACKS

STONE BAKED ESSEX SOUR DOUGH

Keens whey butter /
Seaweed butter /
Cod roe

MALDON OYSTER

Sour cream /
Beetroot /
Apple

MARKS HALL ESTATEVENISON

Potted pigs head /
Celeriac / Prune /
Caper

SMOKED SALMON TART

Salmon mousse /
Capers / Shallots /
Caviar

STARTERS

LIVER PARFAIT

Burnt orange /
Jerusalem artichokes /
Malted rye

DUCK EGG

BBQ King Cabbage /
Salsify / Buckwheat /
Sprout tops

NATIVE LOBSTER

Pickled dulse / Umami
dressing / Pink onions /
Heritage carrots

MAIN COURSE

NATIVE FILLET BEEF WELLINGTON

Creamed potato /
Red cabbage /
Bone marrow

LOWESTOFT WILD SEA BASS

Celeriac / cockles/
Razor clams/
Seaweed butter

PUMPKIN Essex Burrata / Walnut gnocchi /

Cavelo nero /
Cepe
mushrooms

HERONS FARM ESSEX GOOSE

Hay butter / Game
crisps / Quince /
Parsnips / Sprouts

DESSERTS

AURUM CHRISTMAS PUDDING

Cranberry /
Apple compote / Brandy

CINNAMON PARFAIT

Gingerbread /
Mulled wine sorbet /
Pear

CHEESECAKE

Milk chocolate /
Chestnuts /
Orange jam / Peanut

CHEESE

CHEESE

From the British Isles / Crab Apple / Sour dough / Crackers

120 PER PERSON