

CHRISTMAS MENU

STARTERS

Jerusalem artichoke veloute - hazelnut - crispy artichokes

Hand dived scallops - celeriac textures - brown butter - exmoor caviar - apple - dill
£6 supplement

Duck liver parfait - toasted brioche- spiced pear chutney - candied walnut -
sauternes gel

Goat's cheese parfait - beetroot variations - gingerbread - balsamic jelly

MAINS

Roast turkey ballontine - confit turkey leg and truffle croquette - fondant potato -
buttered sprout leaves - pancetta - chestnut - bread sauce - turkey jus

Pine roasted venison loin - salt baked beetroot - beetroot gel - foie gras - potato
pave - juniper jus (8 supplement)

Cornish turbot - Brixham crab - kohlrabi - leeks - smoked mussels - pickled shimeji -
saffron sauce

Beetroot tart tatin - whipped smoked tofu - pickled blackberries - cavolo nero -
hazelnut - winter herb salsa

DESSERTS

Valrhona chocolate - chestnut - salted caramel ice cream - cocoa tuille

Clementine parfait - yoghurt espuma - ginger cake - mandarin sorbet

Figgy pudding - pedro ximenez raisin puree - poached pear - cinnamon meringue -
brown butter ice cream

Selection of cheese - *£6 Supplement*

3 courses £39.95

*Please inform us of any allergies or dietary requirements at the time of booking. Tables over 8 will require
a pre-order. A £5 non-refundable deposit is required per person on booking.*

HORNSBURY MILL

www.hornsburymill.co.uk 01460 63317

CHRISTMAS DAY

5 courses



£118.95 per person



12pm

Chef's amuse-bouche and bread

STARTERS

Cured salmon - pickled cucumber - dill emulsion - rye crisp - cucumber sorbet

Game terrine - poached pear - brioche - fennel - miso

Roasted squash and sage soup - pumpkin seed - thyme oil

MAINS

Roast turkey - pigs in blankets - roast potatoes - seasonal vegetables - stuffing - turkey gravy

Fillet of beef (served pink) - dauphinois potatoes - red cabbage - celeriac puree - red wine and truffle jus

Roasted turbot - Jerusalem artichoke variations - apple - champagne sauce

Celeriac and truffle wellington - mash potatoes - cavolo nero - cep puree - wild mushroom sauce

PALATE CLEANSER

Yuzu posset - basil - white chocolate

DESSERT

Christmas pudding - brandy sauce - nutmeg ice cream

Vanilla panna cotta - clementine - ginger

Dark chocolate delice - banana - cassis

Selection of cheese and biscuits

Please inform us of any allergies or dietary requirements at the time of booking. All guests will be required to provide a pre-order no later than 14 days before. A 10% non-refundable deposit is required per person at the time of booking.

HORNSBURY MILL

www.hornsburymill.co.uk 01460 63317