

HENGRAVE HALL

Christmas Gala Dinner

CANAPES

Melon, feta dukkah

Hengrave rabbit croquette, tarragon mayonnaise

Beetroot crackers, pickled beets, mushroom ketchup

Liboll, San marzano

BREAD

Molasses sourdough, cultured butter, parmesan cream

STARTER

Denham estate venison tartare, gherkin ketchup, sourdough crackers, egg yolk dressing

Saumur-Champigny Vieilles Vignes, Domaine Lavigne

FISH

Plaice fillet, fish soup, clementine, caviar

Viognier Viura 'Inmácula', Navarra, Tandem

MAIN

Goosenagh duck breast, caramelised white artichoke, sprout tops

Lagrein, Alto Adige, Tramin

PRE DESSERT

Popcorn & white truffle ice cream

DESSERT

Passion fruit pavlova, coconut sorbet

Moscato d'Asti, San Silvestro



HENGRAVE
HALL