

THE CLOSE HOTEL

CHRISTMAS DAY LUNCH



Bubbles and canapes

Starters

Jerusalem artichoke soup, chestnuts and truffle oil

Dressed Devon crab, chilli, lime and coriander, toasted sourdough

Venison carpaccio, pickled baby onions, candy beetroot, parmesan, sherry vinegar dressing

Crispy hen`s egg, spinach, watercress purée and verjus gel

Mains

Norfolk Bronze turkey ballotine, sage and onion stuffing, braised red cabbage, roasted root vegetables, red wine and thyme jus

Fillet of Cotswold beef, foie gras raviolo, pomme anna, shallot purée, roasted celeriac and baby leeks

Pan roasted fillet of sea bass, langoustine, courgette and carrot pappardelle, passion fruit sauce

Puy lentils, roasted root vegetables, grilled goats cheese and spinach

Puddings

Traditional Christmas pudding and brandy cream

Sherry trifle

Salted chocolate delice, espresso mousse and orange crème fraîche

Rum baba, poached pear and ginger ice cream

Cotswold cheese selection, chutney, celery, grapes and biscuits

Tea or coffee served with mince pies

£110 per person