



THE STABLES

CHRISTMAS MENU

PRE-DINNER CANAPÉS

White Cobb chicken pâté, cherry compote, Melba toast
Smoked halibut, dill crème fraîche, yuzu pearls
Dingley Dell ham hock, orange glaze, pomegranate
Cep mushroom 'faux gras', Madeira butter, winter black truffle (V)

STARTERS

Gin-cured Scottish king salmon
Keta caviar, dill-infused cucumber, horseradish Chantilly
British Wagyu beef carpaccio
Watercress and pickled shallot salad, Old Winchester and winter truffle croquette, charcoal oil
The Stables game terrine
Puy lentil salad, heritage baby carrots, port glaze
Native lobster
Heirloom tomato, Oscietra caviar, lobster bisque beurre blanc
Open-fire-baked heritage beetroot (V)
Whipped Elrick Log goat's cheese, pickled chilli, balsamic pearls





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MAIN COURSE

Dorset bronzed turkey breast and leg

Roasted Roscoff onion purée, cranberry sauce, rosemary jus

Aberdeen Angus 41-day-aged sirloin on the bone

Wagyu confit, triple-cooked chips, rich spinach purée, bone marrow jus

White Cobb chicken supreme

Crispy prosciutto, Taylor's-port-poached figs, winter truffle jus

Cornish turbot

Hasselback potatoes, rosemary-roasted salsify, chive and Colette Gros Chablis velouté

Seasonal wild mushroom 'nut roast' (V)

Foraged mushrooms, winter truffle, roasted chestnuts, beurre noisette

All main courses to be served with traditional festive garnishes

Duck-fat-roasted potatoes, pigs in blankets, honey-glazed Chantenay carrots,
confit parsnips, roasted turnips, buttered Brussels sprouts

PRE-DESSERT

Buck's fizz sorbet with gold leaf

DESSERTS

Christms pudding

Seasonal accompaniments

Mulled wine baba

Pear compote, tonka ice cream

Black Forest baked Alaska

Flambe kirsch, cherry parfait, chocolate ice cream

Mont Blanc cheesecake

Blackcurrant sorbet, chestnut cream, vanilla cheesecake

Plant-based mince pie

Vanilla custard, cinnamon ice cream

Festive petit fours





THE STABLES

CHILDREN'S CHRISTMAS MENU

STARTERS

Smoked salmon

Frisée, cucumber fingers, mustard chutney

Pumpkin soup (V)

Warm farmhouse bread, toasted pumpkin seeds

Smoked duck breast

Candied beetroot, cranberry purée, potato crisps

MAIN COURSE

Dorset brown turkey breast and leg

Pigs in blankets, traditional trimmings, cranberry sauce and gravy

Pan-roasted salmon

Glazed carrot, carrot purée, tomato dressing

Roasted pumpkin risotto (V)

Textures of pumpkin, roasted chestnuts, beurre noisette

DESSERTS

Chocolate and clementine crème brûlée

