

LEEDS CASTLE

CHRISTMAS MENU

A selection of warm bread rolls served with unsalted butter

Starters

Hickory-smoked chicken breast with celeriac and horseradish remoulade, sweetcorn purée, sherry vinegar gel, watercress

Gin-cured salmon fillet, maple-pickled beetroot, fennel and citrus crème fraiche dressing, crisp rye bread

Roast carrot and coriander velouté, saffron potatoes, crisp ciabatta, olive oil **(VE)**

Mains

Locally reared turkey, cranberry and sage farce, duck fat roasted potatoes, chipolatas, smoked bacon, turkey jus

Baked fillet of sea bream, kalamata olive and herb crushed potatoes, wilted greens, charred courgettes, pesto dressing

Chargrilled winter vegetable stack, wild mushrooms and steamed greens, plum tomato and cannellini bean ragout, straw potatoes **(VE)**

Desserts

Christmas pudding with brandy anglaise and hazelnut caramel crumb

Black cherry and chocolate torte, cherry gel, white chocolate and vanilla cream, dark chocolate and pistachio crumb

Cranachan of raspberries, toasted oats and vanilla cream, laced with whisky and heather honey syrup, lemon shortbread **(VE)**