

Festive Brunch Menu

Royal Fillet Of Smoked Salmon

Capers, Red Onion, Dill Gremolata, Creme Fraiche & Toasted Mini Bagels

Yellowfin Tuna Tartare

Chilli & Lemon Dressing, Crispy Garlic & Coriander

Wiltshire Black Truffle Scrambled Eggs

Fresh Chives

Eggs Benedict

Poached Egg, Maple Glazed Ham, Brown Butter Hollandaise & Toasted English Muffin

The English Essentials

Cumberland Sausage, Smoked Back Bacon, Garlic Sauteed Mushrooms, Grilled Heritage Tomato, Spiced Baked Beans & Black Pudding

Herb Crusted Aberdeen Angus Beef Prime Rib Roast

Bearnaise Sauce, Roasted Potatoes & Balsamic Blistered Brussel Sprouts

Corn Fed Chicken Caesar Salad

Focaccia Croutons, Aged Parmesan & Caesar Dressing

Cheese & Charcuterie Board

Served With Dried Fruits, Honey & Freshly Baked Breads

Pure Butter Brioche French Toast

Cinnamon Sugar Dusting & Chantilly Cream

Homemade Belgian Waffles

Chocolate Syrup

Chocolate Chip & Blueberry Pancakes

Maple Syrup & Fresh Berries

Red Velvet Cake

Pouring Cream

Greek Yoghurt, Homemade Granola & Manuka Honey

Seasonal Fruits



Z E S T X L D N
P R I V A T E C H E F S

Christmas Day Menu

Champagne Cocktail & Canapés

Starter

Smoked Duck Carpaccio

Shaved Fennel, Toasted Pistachio & Balsamic & Cranberry Reduction

Cornish Lobster Bisque

Torched Cornish Lobster Tail, Lemon Oil & Crispy Parsley

Celeriac, Parsnip & Apple Velouté (VE)

Shaved Chestnut & Black Truffle

Main

Whole Roasted Bronze Turkey

Loch Duart Salmon En Crouete

Porcini Mushroom & Parsnip Nut Roast (VE)

Sides

Goose Fat Roast Potatoes, Pork Apple & Sage Stuffing, Honey & Thyme
Glazed Carrots & Parsnips, Homemade Pigs In Blankets X Brussel Sprouts
With Smoked Lardons X Yorkshire Puddings X Cauliflower Cheese X Braised
Red Cabbage X Turkey Gravy X Homemade Cranberry & Clementine Sauce

Dessert

Traditional Christmas Pudding

Brandy Butter

Sticky Toffee Pudding

Salted Caramel Sauce X Vanilla Creme Anglaise

Cheese Course



Z E S T X L D N
P R I V A T E C H E F S

New Years Eve

Cocktails & Canapés

Followed By

6 Course Tasting Menu

Spider Crab Tartlet

Radish X Lemon Emulsion X Dill

Cornish Lobster Bisque

Torched Cornish Lobster Tail, Lemon Oil & Crispy Parsley

Gin Cured & Sous Vide Salmon

Crème Fraîche X Dill Oil X Juniper Seasoning

24 Hour Sous Vide Pork Belly

Pumpkin Puree X Spiced Apple Compote X Toasted Walnut

Aberdeen Angus Fillet Steak

Celeriac Puree X Confit Shallots X Crispy Shallot X Horseradish X Red Wine Jus

Glenmorangie Caramel Baked Pear

White Chocolate & Fennel Ganache X Fennel Pollen

Cheese Course



Z E S T X L D N
P R I V A T E C H E F S

New Years Day Brunch

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Fresh Chives

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Cinnamon Sugar Dusting & Chantilly Cream

Homemade Belgian Waffles

Chocolate Syrup

Chocolate Chip & Blueberry Pancakes

Maple Syrup & Fresh Berries

Red Velvet Cake

Pouring Cream

Greek Yoghurt, Homemade Granola & Manuka Honey

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