



*Chris Cleghorn*

## CHRISTMAS DAY

### £195

*Bluestone Classic Cuvée, Wiltshire, England, 2019*

#### 'TO START'

*Veal Sweetbread, yeast, Ip8 Beer vinegar*



**Delica Pumpkin**, Exmoor Caviar, smoked cream, alliums, pecans, maple syrup



**Isle of Skye Langoustine**, cooked over Binchotan, 'Burnt' leek, Jalapeno, lemon balm, lovage, Lime

OR

**IkeJime Chalk Stream Trout**, Cured, Fermented carrot, Leafy clementine



Bread, Ivy House Farm Butter



**Woolley Park Farm Goose**, breast & umbels onion, black Winter Truffle, chestnuts

OR

**Cornbury Park Fallow Deer**, black pudding Cheltenham beetroot, 'Soubise', rose, red Kampot pepper, Tinta de Toro

**All served with roasted goose fat potatoes / BBQ cauliflower cheese / Hispi cabbage & chorizo**



**The Olive Tree Christmas Pudding**, clotted cream ice cream, kumquat, brandy custard

OR

**Islands Chocolate**, cocoa nib, Manni olive oil, 50 year old Balsamic



#### 'TO FINISH'

**Tahitian Vanilla**,

*Crème Chiboust, puff pastry, Jasmine tea, quince, Voatsiperifery pepper*

**Milk chocolate, miso caramel, Our Mince pie**

**TASTING MENUS ARE PRICED PER PERSON**