

CHRISTMAS DAY AT THE ELGIN: Time 12.00-17.00

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£55 per person

STARTERS

- Roast pear and Cashel Blue salad, crispy onions, thyme, rapeseed honey
- Jerusalem artichoke and black garlic soup, cumin, lemon, warm campillou bread
- Chalk Farm smoked salmon, pickled kohlrabi, caper berries & soda bread toast
- Lamb breast and caper croquettes, whipped feta, mint

MAINS

- Roast turkey, duck fat potatoes, sprouts and tops, sage stuffing, gravy, cranberry sauce
- Lemon sole, spiced cockle butter, creamed kale & hazelnuts
- Winter squash and kale wellington, spiced Norfolk yellow peas, labneh
- Shropshire fillet steak, braised white beans, black cabbage, green sauce (£5 supplement)

PUDDINGS

- Pavlova, roasted clementines, pomegranate molasses, pistachios
- Elgin Christmas pudding, brandy custard
- Dark chocolate mousse, morello cherries, toasted almonds
- English cheeses, apple & cider brandy chutney, oatcakes

Mince pies for the table

Please inform the team of any allergies before ordering.