



# ELNECOT ON CHRISTMAS DAY

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Champagne on arrival

## Amuse Bouche

### Starter

Butternut Squash Velouté, truffled sage cream (v/ve)  
or  
Manchester smoked salmon, Douglas pine, potato salad  
or  
Prawn cocktail, Scottish lobster, Exmoor caviar

### Main

Roast turkey with all the trimmings  
or  
Tandoori quail, mustard seed potatoes, chilli jam, cauliflower  
or  
Scottish Hake, lobster sauce, bottarga, truffled spinach  
or  
Sous-vide pumpkin, red lentils with five spice, hazelnut milk, salsa seca, charcoal oil (ve)

### Dessert

Chocolate Fondant, salted caramel ice cream, chocolate soil, boozy cherry (v)  
or  
Christmas log, cinnamon, almond (v)  
or  
Pistachio and rapeseed oil cake, poached stone fruits, orange sorbet (ve)

### Cheese

Hebridean blue, Baron Bigot with Wiltshire truffle, poached pear

### Petit Fours

**£95 per person**

Matching wine flight selected by our chef patron Michael Clay £30  
Bookings from 12pm-4pm / £45 for children under 16 with unlimited soft drinks