

CHRISTMAS DAY

This menu of seasonal produce has been created by Executive Chef Tessa Bramley, owner of The Old Vicarage for the past 30 years and her Head Chef Nathan Smith.

To assist you with food and wine matching we have separated the menu into savoury, sweet and aromatic dishes with a speciality pre dessert cross-over.

We have carefully chosen wines to complement the dishes on the menu, these are all included so please relax and enjoy as much as you wish.

SAVOURY DISHES TO BEGIN

FILLET OF BRILL WITH ROSEMARY GNOCCHI
WINTER VEGETABLES IN REISLING BROTH



ROAST RIDGEWAY PARTRIDGE AND RUMTOPF
CELERIAC CAKE WITH GAME LIVER RAGOUT
GAME CHIPS

TERRINE OF AUBERGINE, PEPPER & TARRAGON
MOZZARELLA, ROCKET, PINOLI, LEMON OIL
TOMATO CONSOMMÉ

SALT-CURED MARINATED SKYE SALMON
SMOKED SEVRUGA CAVIAR
SCRAMBLED DUCK EGG



ROAST FREE RANGE NORFOLK BRONZE TURKEY
FROM JOHN WRIGHT AT HOLMES FARM
BAKED PHEASANT AND SAGE DUMPLING
CHESTNUT AND THYME STUFFING

ROAST SADDLE OF CHATSWORTH FALLOW DEER
CABBAGE WITH JUNIPER
PISTACHIO AND TANGERINE STUFFING
PARSNIP PURÉE AND PARSNIP CRISPS

*Brussels Sprouts in Lemon Oil and Rosemary
Roasted Cauliflower, Buttered Ginger Carrots
Shallot and Cranberry Compote
Bread Sauce with Sweet Bay*

SWEET & AROMATIC TO FINISH

"Aromatics"

APPLE AND ROSE HIP PARFAIT
MANGO AND FENNEL SALSA
SAVOURY BISCUITS



"Traditional Pud"

OLD VICARAGE TRADITIONAL
FLAMED PLUM PUDDING
COGNAC CREAM

"Citrus, Almond, Bitter Chocolate"

ORANGE MOUSSE ON CHOCOLATE GANACHE
ALMOND ICE CREAM AND ALMOND LIQUEUR
CINNAMON POACHED CLEMENTINES
LEMON AND CHOCOLATE PANETTONE

"Cheese Course"

COLSTON BASSETT STILTON
From Colston Bassett Dairy, Nottinghamshire

TUNWORTH

From Stacey Hedges, Herriard, Hampshire



COFFEE

*Finest Sumatran Blue Lintong with
Guatemalan Huehuetenango*

MINCE PIES AND PETITS FOURS

Wines

Chablis Premier Cru, Duplessis 2013; Pinot Gris Isabel Estate 2016;
Château de Cessero 2012 ; Neudorf Pinot Noir Moutere 2012;
Moscatel Solera Emilio Lustau

Menu and wines, all-inclusive, £150 per person

If you would prefer to order from our main list of fine and rare wines there is an allowance of £30 per person towards the cost of whatever wine you choose.

Limited availability, advance bookings only