



THE ROYAL CRESCENT

HOTEL & SPA

Festive Private Dining Menu

Priced at £62 per person

Starters

Winter spiced pork terrine, tarragon emulsion, vegetable a la grecque
Citrus cured Loch Duarte salmon, pickled radish, mango, cardamon dressing
Tempura pollack, spiced tomato fondue, curry mayonnaise
Westcombe dairy ricotta, beetroot and fig salad, candied walnut
Soft herb falafel, red pepper piperade, watercress (V)

Main courses

Exmoor venison loin, pickled red cabbage, Jerusalem artichoke, valrhona manjari, sloe gin jus
Traditional Roast turkey, sage, apricot stuffing, pigs in blankets, roast vegetables, turkey gravy
Wild mushroom ravioli, salt baked celeriac, cep velouté, hazelnut dressing (V)
Roasted Cornish cod, piccolo parsnip, walnut, thyme crumb
Whaddon Grove farm lamb rump, spiced lentils, grilled pineapple, lamb jus
Homemade nut roast, roasted potatoes, traditional garnishes (Ve)

Desserts

Dark chocolate gateaux, mandarin, crème fraiche
Traditional Christmas pudding, brandy anglaise
Sour cherry, white chocolate Paris brest, cherry sorbet
Spiced apple cake, mulled cider sorbet, compressed apple (vegan, gf)

Teas, Coffees & Petit Fours

Additional Courses

Chefs amuse bouche - £5 per person
A selection of British cheeses, quince jelly, crackers - £15 per person