

# Christmas at Stay 2024

## FIZZ ON ARRIVAL

### CANAPÉS

SMOKED TROUT TARTLET, DILL, CRÈME FRAÎCHE, CUCUMBER BRUNOISE & TROUT ROE CAVIAR

DUCK LIVER PARFAIT, CHOUX BUN, MUSCAT JELLY

QUAILS EGG VOL AU VENTS, MUSHROOM DUXELLES, HOLLANDAISE, TARRAGON

### STARTERS

HACKNEY SECRET SMOKEHOUSE LONDON CURE SALMON PROPERLY GARNISHED

ATLANTIC & KING PRAWN COCKTAIL, RÉMOULADE, LANGOUSTINE, RYE BREAD

DUCK LIVER MOUSSE, BRIOCHE, SPICED ORANGE CHUTNEY, HAZELNUT, MULLED WINE JELLY

TWICE BAKED VACHERIN SOUFFLE, PICKLED CHESTNUT, PEAR APPLE AND MUSCAT GRAPE SALAD

### MAINS

ROAST NORFOLK BRONZE TURKEY, CONFIT LEG AND THIGH BALLOTINE, SAUTÉ SPROUTS CHESTNUTS AND PANCETTA, HONEY ROASTED ROOTS, BREAD SAUCE & TURKEY GRAVY

ROAST 30 DAY AGED HEREFORDSHIRE SIRLOIN OF BEEF, POTATO GRATIN, SPINACH, ROASTED ROOTS AND RED WINE AND MARROW BONE GRAVY

ROASTED PETERHEAD COD LOIN

DORSET CLAMS, CUCUMBER, VERMOUTH, TOMATO CONCASSE AND RATTE POTATOES

CEP GIROLLE AND TROMPETÉ NUT ROAST, CELERIAC PURÉE, GREEN SAUCE, ROASTED ROOTS

### DESSERTS

CHRISTMAS PUDDING CRÈME BRÛLE, CINNAMON AND BRANDY TUILE

DARK CHOCOLATE GANACHE, CHERRY COMPOTE & CHANTILLY

CROPWELL BISHOP STILTON, GRAPES, CELERY AND CRACKERS

ADULTS - £150  
CHILDREN - £100



PLEASE INFORM YOUR SERVER IF YOU HAVE A FOOD ALLERGY - ALL SEAFOOD AND FISH DISHES ARE PREPARED BY OUR HEAD CHEF SCOTT PINSON TO DELIVER THE BEST QUALITY - HOWEVER WE CANNOT GUARANTEE THAT THERE ARE NO BONES OR SHELL IN THE FINISHED PRODUCT