

CHRISTMAS DAY

TUESDAY 25 DECEMBER 2018

Canapés for the table

INSALATA

Mushrooms, cobnuts, watercress, cavolo nero, burnt onion, buckwheat

PRIMI

Ravioli, cauliflower, goat's cheese taleggio, truffle

SECONDI

Salt baked celeriac, chestnut, duck egg, braised celeriac tops, potato, Pecorino

Dry aged beef, beef jus

Monkfish

*Roast potatoes, brassicas and cotechino, roasted squash
& leaves with fennel blossom honey for the table*

DOLCI & FORMAGGI

Chocolate mousse, Christmas pudding ice cream, roasted pear

Stichelton cheese, plum butter, pickles, Coombeshead bread

Origin's seasonal espresso