



# PATERNOSTER CHOP HOUSE

## Christmas Day 2021

Balvenie whisky, beetroot & dill cured salmon, cucumber, sour cream, Melba  
Roast Jerusalem artichoke soup, truffle oil, chives, pickled walnut toast / vg  
Farmhouse duck, chicken liver & bacon terrine, date chutney, brioche  
Chicory, watercress, mulled pear & radicchio salad, winter truffle dressing / vg

~

Roast Norfolk Bronze turkey with all the trimmings, roast potatoes  
Icelandic wild cod, shellfish & saffron risotto, baby spinach, lobster bisque  
Marks Hall venison loin, red cabbage, potato gratin, Port & blackberries  
Wild mushroom 'vol au vent', baby leeks, parsley purée, crisp leeks / vg

~

Selection of vegetables for the table

~

House Christmas pudding, Brandy butter or Jersey cream  
Warm Valrhona 70% chocolate fondant, milk ice cream  
Sicilian lemon posset, pistachio & almond biscuit  
Colston Bassett Stilton, chutney, celery, water biscuits, oatcakes

~

Coffee & mince pies

3 Courses 80.00