Christmas Dinner in Feathers Restaurant

Roasted sweet potato and butternut squash soup, lemon and garlic toast

Wild mushroom Pithivier with sage and truffle cream

Smoked salmon, avocado and cucumber tian with lime and dill dressing

Roasted figs with goats cheese, Parma ham and balsamic vinegar

Traditional roast turkey served with all the trimmings

Slow braised feather blade of beef, roasted cauliflower mash, bourguignonne Sauce

Pea, asparagus and chestnut mushroom risotto, grated parmesan, truffle oil

Pan fried seabream fillet, ratatouille, basil oil, herb basmati rice

Christmas pudding with brandy cream

Lemon and raspberry trio (mille feuille, panna cotta, sorbet)

Pear and ginger sticky toffee pudding served with custard

Grand marnier crème brulee, orange shortbread