CALANCOMBE
ESTATE

Christmas at Calancombe
3 courses £60pp

On The table

Vicky's sourdough baguette with extra virgin oil & aged balsamic vinegar

To Start

Pate de Campagne served with pickles, cranberry confit & fig bread
or
Sinoden hill goats' cheese with char-grilled pepper and pesto bruschetta

To Follow

Roast guinea fowl on a bed of sautéed pear
or
Caramelised balsamic and red onion tart

Both served with rosemary roast potatoes, root vegetables and savoy cabbage,
hay-baked celeriac puree and ruby port jus.

To Finish

Highland marmalade sponge and Drambuie custard
or
Calancombe Estate mincemeat ice cream

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Additional cheese course
Cheese - Supplement £10 Per person
Three English artisanal cheeses served with sourdough crackers, membrillo & pickles

Allergens – please let us know if any of your party have any allergies or food intolerances.