CALANCOMBE
ESTATE

Christmas Menu 2026

£75p.p.

UPON ARRIVAL

Glass of Calancombe Estate Carobella Rosé Sparkling 2023 (traditional method)

ON THE TABLE

Italian Olives And Habitas Fritas
Vicky's Sourdough Baguette With Olive Oil and Balsamic Vinegar

TO START

Smoked trout rillettes on rye crisp

Sinodun Hill goats' cheese, fire roasted red pepper and basil pesto bruschetta

Caramelised onion tartlet with fig purée,Perl Las blue cheese and candied walnut

Padron peppers

Boquerones (anchovies) with olive oil and lemon zest

Proscuitto di San Daniele with figs,rocket and balsamic glaze

TO FOLLOW:

Roast turkey breast ballotine chestnut stuffing, pigs in blankets with port and red wine jus
Or
Pan-seared Brixham hake, beurre noisette and samphire

BOTH SERVED WITH:

Crispy roast potatoes and vegetables

TO FINISH

Highland marmalade sponge, orange & whisky glaze with Drambuie crème anglaise
Or
Madagascan vanilla cheesecake with passion fruit curd

Selection of English Cheeses From Our Cheese Trolley (£10 Supplement)

ALLERGENS – PLEASE TALK TO A MEMBER OF STAFF IF YOU HAVE ANY ALLERGIES