

Christmas Day

£95 per adult

£45 per child

Amuse Bouche

Chestnut soup, cranberries, chive oil

Starters

Beetroot & lime cured salmon, avocado puree, whipped feta, cranberries, radish

Local game terrine, red onion chutney, melba toast, pistachios

Roasted cauliflower, onion broth, crispy shallots, cauliflower puree, golden raisins

Confit duck leg, beetroot carpaccio, orange segments

Mains

Roasted Norfolk turkey with all the trimmings

Beef wellington, baby roasted carrots, pomme puree, tender stem broccoli, red wine jus

Butter roasted cod loin, parmentier potatoes, girolles mushrooms, crispy chicken skin, brown butter sauce, brussels sprouts

Butternut squash & sage pithivier, roasted beetroot, spinach, pine nuts, Binham blue sauce

Dessert

Christmas pudding, brandy anglaise, dried fruit compote

Ginger roasted figs, fruit and nut biscotti, pineapple salsa

Orange & whisky trifle, passionfruit sorbet

A selection of local cheese, grapes, celery, cranberry chutney, artisan crackers

Tea, coffee & petit fours

Please return all pre-orders by 14th December. It is essential to let us know about any allergies or intolerances prior to your booking. Card details required to confirm bookings – a charge of £50 per head will be taken on any cancellation after December 1st and the full amount will be charged for cancellation after 19th December.