



Christmas Day

£90 per head - 50% deposit & pre-order required

Glass of Fizz on arrival at noon

Starters

Cauliflower & Chestnut soup, Homemade bread

Duck Liver pate, pickled cherries, cherry gel, five spice malt loaf

Glazed carrot, mushroom & hazelnut tart, mulled wine syrup (vegan)

Beetroot & vodka gravadlax, horseradish cream, warm rye bread scone

Orange & ginger sorbet

Mains

Roast Norfolk turkey, with all the trimmings & gravy

Pan roasted partridge, black garlic & partridge croquette, parsnip puree, burnt pear, cabbage, bacon & whisky jus

Butter poached cod with orange & dill crumb, sweet potato puree, pickled pumpkin, sundried tomato & pumpkin seed pesto

Celeriac steak, burnt date, BBQ apple & sprout tops (vegan)

Desserts

Panettone Sunday, chocolate sauce, fried spiced orange ice cream

Christmas pudding, brandy anglaise

Cranberry & fig semifreddo, blackberry sauce & honey cake

Selection of local cheeses, celery, grapes, apple & festive chutney

Petit fours, Tea & Coffee

Christmas pudding tiffin balls, Cranberry & amaretto chocolate slice, orange gel, Lemon & blueberry tartlet