

Christmas Day Lunch

From 12:30 pm | £149 per person | Champagne on arrival

AMUSE-BOUCHE

BREAD TO START

House bread selection, burnt leek & garlic butter, wild mushroom & truffle parfait, toasted seeds

STARTERS

Hot smoked salmon, beetroot, blood orange & pink grapefruit salad, horseradish cream (gf)

Whipped chicken liver parfait, duck fat brioche, spiced date puree, caramelised clementine, mulled wine jelly

Wild mushroom & truffle velouté, pear & gorgonzola raviolo, king oyster mushroom, tarragon oil (v)

Honey roasted fig, whipped feta, toasted sage, pickled blackberries & linseed crackers (v, gf)

CLEANSING OF THE PALATE

MAINS

Norfolk black turkey
in thyme & truffle butter, apricot &
chestnut stuffing, caramelised parsnip
puree, anis carrot, roast fondant potato,
tender stem broccoli, red wine gravy (gf)

Root vegetable tart tatin,
Norfolk Mardler goats cheese, confit
potato, onion jam & crispy cabbage,
Roscoff onion velouté (v, avail gf)

Pan roasted halibut
leek & potato rosti, confit turnip, pickled
celery, green grape & cucumber, sauce
Veronique, tarragon oil (gf)

Roasted fillet of beef,
caramelised parsnip puree,
anis carrot, roast fondant potato,
tender stem broccoli, red wine gravy (gf)

Served with Brussel sprouts with bacon & chestnuts
Braised red cabbage with apple, cinnamon and cranberries (pb, gf)

DESSERTS

Traditional Christmas pudding, brandy clotted cream (gf, avail pb)

Raspberry & sherry trifle, vanilla custard & whipped cream, toasted almonds & candied angelica (v)

Chocolate delicé, ginger biscuit crumb, macadamia & sesame brittle, Amarena cherries, milk ice cream (v, avail gf)

Apple tart tatin, black treacle anglaise, burnt apple puree, brown butter ice cream (avail gf, pb)

CHEESE & BISCUITS

A selection of local and continental farmhouse cheeses served with crackers, chutney, grapes & celery

(v) VEGETARIAN (pb) PLANT BASED (gf) GLUTEN FREE

Can be catered for most dietary needs, discuss with a member of the team