



CHRISTMAS DAY MENU 2023 ADULT £70 | CHILD £35

Amuse bouche

Pea and truffle velouté

Starters

Caramelized onion and camembert soup, toasted focaccia, shallot marmalade
Hot Smoked Salmon, toasted pumpernickel, pickled red currants, horseradish cream.
Haggis scotch egg, spiced plum ketchup, mulled blackberries, parsnip caramel.
Saffron & squash tortellini, soused apple, blue cheese cream, candied walnuts

Mains

All mains served with Brussel sprouts & spiced braised red cabbage.
Roast Breast of Gressingham Duck, crispy leg, orange & cranberry stuffing, king Edward
fondant, Cumberland sauce
Roast Norfolk Turkey, confit leg, walnut & pear stuffing, maple cured pigs in blanket,
roasted roots, chateau potato, poultry jus
Ox Cheek Pie, ox tail & cauliflower dauphinoise, burnt shallots, morel & masala jus
Pan Roast stone bass, Langoustine ravioli, pickled girolles, langoustine & cucumber
bisque
Spiced Carrot Cake, Glazed heritage carrots, hazelnut crusted goats cheese,
pickled elderberry

Dessert

Christmas pudding, Brandy anglaise, walnut & mascarpone ice cream
Cranberry & white chocolate panettone pudding, clementine ice cream,
caramelised white chocolate
Dark Chocolate mousse, Whiskey caramel, bitter chocolate sorbet
Herb baked brie, Sesame crumb, beetroot sourdough, Christmas pudding chutney, roasted figs