

Christmas Day Menu

£95 PER PERSON | £45 PER CHILD

£10 per person non-refundable deposit required - booking essential

STARTERS

Jerusalem artichoke soup, brown butter croutons, fromage blanc (V, VGOA, GFOA)

Duck leg, port and pistachio terrine, toasted brioche, black cherry jam

Grilled scallop, N'duja, samphire, finger lime

Saffron & squash tortellini, soused apple, blue cheese cream, candied walnuts (V)

MAINS

All mains served with Brussels sprouts & spiced braised red cabbage

Roast Norfolk turkey, confit leg, walnut & pear stuffing, maple cured pig in blanket, roasted roots, chateau potatoes, poultry jus (GFOA)

Roast breast of Gressingham duck, confit leg, orange & cranberry sausage roll, duck fat fondant, Cumberland sauce (GFOA)

Brisket & pink peppercorn pie, oxtail & cauliflower dauphinoise, burnt shallots, morel and marsala jus

Pan roast stone bass, langoustine ravioli, pickled girolles, langoustine & cucumber bisque

Mushroom, thyme, leek and chestnut pithivier, roasted roots, chard (V, VGOA, GFOA)

DESSERTS

Christmas pudding, brandy anglaise, walnut & mascarpone ice cream

Cranberry & white chocolate panettone pudding, clementine ice cream, caramelised white chocolate

Dark chocolate roulade, cinnamon clotted cream, hazelnut praline

Vegan sticky ginger toffee pudding, vegan coconut ice cream (V, VGOA, GFOA)