Christmas Menu

Starters

SMOKED SALMON & DILL PARFAIT

SOURDOUGH TOAST, CRISPY CAPERS, LEMON TWIST AND GEM LETTUCE.

PARSNIP VELOUTÉ

WINTER-SPICED PEARS, PARSNIP CRISPS AND WARM CIABATTA.

SMOKED CHICKEN & HAM HOCK TERRINE

TARRAGON AND CONFIT GARLIC AIOLI, MICRO HERB SALAD AND PISTACHIO SPONGE.

GLAZED GOAT'S CHEESE ON BRIOCHE CROÛTE

ROASTED ROSCOFF ONION, CONFIT EGG YOLK, CELERY AND APPLE SALAD, AND HOT HONEY DRESSING.

Main Courses

CROWN OF NORFOLK BLACK TURKEY

FESTIVE STUFFING, PIGS IN BLANKETS, GOOSE-FAT ROAST POTATOES AND TURKEY JUS.

RARE SIRLOIN OF LONGHORN BEEF

YORKSHIRE PUDDING, PIGS IN BLANKETS, GOOSE-FAT ROAST POTATOES AND RED WINE JUS.

SALMON WELLINGTON

SEA VEGETABLES, MUSSEL CREAM SAUCE, DILL OIL AND TEMPURA MUSSELS.

ROASTED WINTER VEGETABLE PITHIVIER

CONFIT BABY BEETROOT, WILTED SPINACH AND CELERIAC JUS.

ALL MAIN COURSES ARE SERVED WITH A SELECTION OF FESTIVE SIDES, PRESENTED FAMILY-STYLE.

Desserts

CLASSIC STEAMED CHRISTMAS PUDDING

HOMEMADE BRANDY SAUCE AND TUILE.

BRÛLÉED CLEMENTINE CURD TART

MULLED WINE SORBET AND CANDIED NUTS.

APPLE & CINNAMON TARTE TATIN

VANILLA POD AND NUTMEG ICE CREAM.

SELECTION OF BRITISH CHEESES

FIG CHUTNEY, MILLER'S CRACKERS, CELERY AND GRAPES.

£85.00 PER PERSON

Please inform us if anyone has any dietary requirements or food allergies