

CHRISTMAS DAY

12 - 3pm

CHAMPAGNE & CANAPÉS

STARTERS

Cream of wild mushroom & truffle soup served with
a warm bread roll (GF) (NF)

Oak smoked salmon, potted crab meat served with oatcakes
& pickled salad (GF) (NF)

Game terrine, beetroot carpaccio & orange chutney served
with toasted sourdough bread (GF) (NF)

MAINS

Roast Norfolk turkey breast served with chestnut & cranberry
stuffing, pigs in blanket & roasting juices (GF) (NF)

Roast pheasant served with mulled pear, braised red cabbage
& red currant jus (GF) (NF)

Roast whole lemon sole off the bone served with braised fennel
& a clam butter (GF) (NF)

Baked pithiviers of wild mushroom with a tarragon cream sauce (NF)

*All main courses are served with roast potatoes, bacon & chestnuts
sprouts, carrots & roast parsnips.*

DESSERT

Warm Christmas pudding served with brandy butter or vanilla custard

Gingerbread cheesecake served with salted caramel & butterscotch
ice cream (NF)

Warm dark chocolate & hazelnut fondant served with a white
chocolate & cinnamon cream

TEA, COFFEE & MINCE PIES

£75.00 per person. *Orders must be placed in advance*