

Christmas day lunch menu

Welcome glass of champagne & festive amuse bouche

STARTERS

Roasted Field mushroom, green onion, thyme butter, porcini & truffle consommé (v)

Smoked duck terrine, pickled radish, blackcurrant gel, toasted brioche

Salmon gravadlax, lemon yoghurt, heritage beetroot, dill, blini

Goat cheese mousse, roasted heritage beets, toasted walnuts (v)

- All served with crusty warm artisan roll, whipped salted flavoured butter -

MAINS

Roast Norfolk Bronze Turkey, pork & chestnut stuffing, fondant potato, charred sprouts, honey glazed heritage carrots, mulled spiced cranberry sauce, turkey jus

Pan roasted monkfish, crushed potato, fennel, Champagne sauce (gf)

Butternut squash & spinach Wellington crispy artichoke, sweet onion, watercress emulsion (v)

PRE DESSERT

Gingerbread Macaroon

DESSERTS

Traditional Christmas pudding, Bailey's crème anglaise (v, gf)

Chocolate mousse & cherry tart, clotted cream ice cream (v)

A curated board of British farmhouse cheeses with water biscuits, grapes, chutney (v)

Freshly brewed tea & coffee with luxury mince pies



£150 PER PERSON

4-12 YEARS — £60 PER PERSON

UNDER 4 YEARS — £20 PER PERSON

Menus may be subject to change based on food item availability.

