



Christmas Day 2024

Champagne Reception & Snacks

Venison tartare, winter truffle

Pumpkin & Comté gougère

Starters

Langoustine & prawn cocktail

Salt baked beetroot, cheese and walnut tart (v)

Duck & goose liver pâté en croûte

Mains

Steamed Halibut, scallop mousse, mussels & clam fricassée

Roasted Norfolk Turkey crown,
rolled turkey leg & stuffing, crispy sprouts, honey roast parsnip & carrot, pan gravy, bread sauce

Gratin of gnocchi, Jerusalem artichoke, white truffle(v)

Dessert

'Ferraro Rocher'

Entremets of dark chocolate & hazelnut

6-month aged Duncombe Christmas pudding, brandy custard

Apple tart with Dovedale blue cheese

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Coffee & Petit fours

£150 per person

Please advise us of any allergies in advance.

A discretionary 10% service charge is included in the final bill