



CHRISTMAS DAY £150

APPETISER

Truffled Jerusalem artichoke soup (*vg, gf*)



CHOICE OF STARTERS

Mixed Heritage beetroot salad, Ragstone goat's cheese, candied walnuts (*gf*)

or

Pressed ham hock, piccalilli, chargrilled sourdough

or

Pan fried King scallops, black pudding, caramelised shallot purée, crispy Parma ham



Ridgeview & pomegranate sorbet (*vg*)



CHOICE OF MAIN COURSES

Norfolk Bronze turkey, apricot & sage stuffing, pigs in blankets, duck fat roast potatoes, Brussels sprouts & chestnuts, honey roast parsnips & carrots, cranberry sauce, bread sauce, turkey gravy

or

Fillet of halibut, glazed salsify, celeriac purée, buttered leeks, Avruga caviar & Champagne sauce

or

Roast cauliflower, Stichelton, pearl barley, pickled raisins



CHOICE OF DESSERTS

Christmas pudding with brandy butter

or

Lemon posset, mulled wine berry compote, shortbread

or

Cornish Quartz Aged Cheddar, Long Clawson Stilton, Somerset Brie served with oatcakes & Bramley apple & cider chutney



Mince pies & coffee

(*vg: vegan | gf: gluten free*)



DURRANT'S HOTEL

