

Starters

BREADED & STUFFED BRIE

dried fruit & walnuts filling, cranberry sauce,
artisan bread **GFA**

ROASTED CELERIAC, APPLE & CHESTNUT SOUP

toasted sourdough, crisp sage **VE, GFA**

SPICED VENISON & BERRY PARCEL

red cabbage purée, honey-glazed baby carrots, star anise
& orange jus **DFA**

WARM BUTTER-POACHED LOBSTER & KING PRAWNS

rich crab bisque, chive & garlic ciabatta, grilled
baby leeks **GFA**

SMOKED SALMON & CRAB TERRINE GFA

rye crisps, cornichons, lemon horseradish cream,
watercress salad, cucumber ribbons **GFA**

- SORBET COURSE - CRANBERRY SORBET, CANDIED ORANGE -

Mains

ROAST NORFOLK TURKEY

roasted turkey breast & leg, cranberry & chestnut stuffing,
traditional Christmas trimmings **GFA, DFA**

PAN-FRIED HALIBUT

fondant potatoes, buttered steam broccoli, champagne
beurre blanc, crispy capers **GFA, DFA**

BEEF FILLET MEDALION

potato pavé, truffle cauliflower purée, kale, portobello
mushrooms & red wine jus **GFA, DFA**

CURRIED BUTTERNUT SQUASH & SEED PIE

coconut curry sauce, spiced chickpeas, winter greens **VE, GFA**

NUT ROAST

glazed root vegetables, roasted potatoes, caramelised
onion, vegetable jus **VE, GFA**

Desserts

MULLED WINE POACHED PEAR PAVLOVA

blackberry chantilly, macadamia meringue **GFA, DFA**

RASPBERRY & PISTACHIO SABLE

roasted pistachio sponge, orange blossom ganache **GFA**

CHESTNUT & COFFEE YULE LOG

salted caramel whiskey sauce

STEAMED CHRISTMAS PUDDING

vanilla custard, clementine **VEA, GFA**

Christmas Day