

CHRISTMAS DAY MENU



AMUSE BOUCHE

STARTERS

- Butternut squash velouté, toasted pumpkin seeds, parmesan croutons (v, vg*)
- Smoked salmon & Cornish crab terrine, pickled cucumber salad, horseradish cream rye bread (gf*)
- Duck liver parfait, smoked duck breast, grape chutney, brioche bread

MAINS

- Roast Norfolk turkey, sage & walnut stuffing, pigs in blankets, shredded Brussels sprouts with smoked bacon lardons, chestnuts, roasted potatoes (gf*)
- Pan roasted sea bass, garden vegetables, gnocchi, mussels, bouillabaisse sauce
- Jerusalem artichoke risotto, artichoke crisps, black truffle shavings (v,vg)

DESSERTS

- Traditional Christmas pudding, brandy sauce, sauce anglaise (v,vg*,gf*)
- Bailey's & milk chocolate ganache, prunes, whipped cream, blackberry parfait (v,gf)
- Winter berries and Bramley apple crumble, vanilla ice cream (v, vg*)

£125.00 per person

£65.00 for children 6-12 years

Free for children under 6 years



(v) vegetarian, (ve) vegan, (gf) gluten free. Items with a * denote an alternative version is available. All items are freshly prepared to order & if you have any dietary requirements or allergies, please make our team aware when ordering. All prices are inclusive of VAT & charged at the current rate. A service charge of 12.5% is added to your bill, however, can be removed at your discretion.