

Christmas

DAY

Head Chef Will Ingarfäll has crafted a special Christmas menu that embodies the spirit of the season, blending traditional favorites with innovative twists. Each dish is prepared with the finest locally-sourced ingredients, ensuring every bite is a celebration of flavor and festivity.

AMUSE BOUCHE

Pea and truffle velouté

STARTERS

Caramelized onion soup, toasted baguette, Gruyère and thyme
Venison & Black pudding scotch egg, piccalilli, watercress
Whiskey & beetroot cured salmon, fennel, samphire, roast beets, rye crisp
Korean fried cauliflower, Gochujang bbq sauce, kimchi, wasabi mayo

MAINS

All mains served with Brussel sprouts & spiced braised red cabbage.
Roast Breast of Gressingham Duck, confit leg, orange and cranberry sausage roll, duck fat fondant, Cumberland sauce
Roast Norfolk Turkey, confit leg, walnut & pear stuffing, maple cured pigs in blanket, roasted roots, chateau potato, poultry jus
Ox Cheek Pie, ox tail & cauliflower dauphinoise, burnt shallots, morel & masala jus
Roast Hake wrapped in Parma ham, creamed potato, mussel, spinach, spiced bisque
Vegetarian haggis, creamed Brussels, roast turnips, potato rosti, twiglets

DESSERT

Christmas pudding, brandy anglaise, walnut & mascarpone ice cream
Cranberry & white chocolate panettone pudding, clementine ice cream, caramelised white chocolate.
Dark chocolate roulade, cinnamon clotted cream, hazelnut praline
Binham Blue, pear Tart tatin, candied walnuts, quince jelly

ADULT £80 | CHILD £40