

CHRISTMAS DAY MENU

£69 PER PERSON | £39 PER CHILD

£10 per person non-refundable deposit required - booking essential

STARTERS

Caramelised cauliflower soup, toasted baguette, Gruyère and thyme (V, VGOA, GFOA)

Wild boar terrine, sour cherry & chocolate jam, toasted brioche

Whisky & rye cured salmon, cucumber & samphire salad, horseradish cream, sourdough crisp

Roasted baby beets, pickled apple, blue cheese cream, candied walnuts (V, VGOA, GFOA)

MAINS

All mains served with Brussels sprouts & spiced braised red cabbage

Roast Norfolk Turkey, confit leg, walnut & pear stuffing, maple cured pig in blanket,

roasted roots, chateau potatoes, poultry jus (GFOA)

Brisket & pink peppercorn pie, oxtail & cauliflower dauphinoise, burnt shallots ketchup, morel jus

Pan roast monkfish, cranberry & tiger prawn stuffing, parma ham, rosti, cavolo nero, red wine jus (GFOA)

Vegetarian haggis, creamed Brussels, roast turnips, twiglets (V, VGOA, GFOA)

DESSERTS

Christmas pudding, brandy anglaise, walnut & mascarpone ice cream

Cranberry & white chocolate panettone pudding, salted caramel ice cream, caramelised white chocolate

Dark chocolate roulade, cinnamon clotted cream, hazelnut praline

Vegan sticky ginger toffee pudding, vegan vanilla ice cream (V, VGOA, GFOA)