



Happy Christmas day

Hors d'oeuvre on arrival for everyone with glass of fizz

Starters

Gin cured salmon gravlax, mustard and dill dressing and pickled beets

*Chorizo and black pudding croquet, celeriac remoulade with cranberry
and orange compote*

Goats cheese, sweet sticky onions and walnut tartlet

Spiced cream of parsnip soup with parsnip crisp topping

Mains

*Norfolk bronze turkey, roast potatoes, seasonal vegetables, pig in
blanket, sage chestnut and pork stuffing and pan jus.*

*Slow braised mulled wine ox cheek, poppy seed and orange chantenay
carrots, fondant Potato, red current and Madira demi-glace.*

*Baked honey and butter salmon fillet, creamy dill sauce, topped with
holiday tapenade of cranberries almonds and dried figs served with
buttery crushed jersey royals.*

*Mushroom, confit chestnut, brie and squash filo parcel crown with red
cabbage and smoked garlic gratin and wild mushroom gravy.*



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Puddings

Traditional Christmas pudding and brandy sauce

*Ginger sticky toffee pudding, salted caramel sauce, rum and raison
creme fraiche*

Cherry and almond Brownie, berry compote and cherry ice-cream

*Sweet and spicey poached pear with turmeric, ginger and cardamon
infused yogurt and shortbread crumb*

Sharing Cheese board plater for everyone

*Leicester stilton, Lincolnshire poacher, Brie. With artesian biscuits, fig
and onion chutney.*

Tea, coffee and petit fours

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