



## *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 check, 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 raisin  
creme fraiche*

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

*Sweet and spicy poached pear with turmeric, ginger and cardamom  
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*

### *Finn*