

Christmas party nights menu

Starters

Smoked duck breast, duck rillettes, charred sweetcorn, orange, pine kernels and dandelion

Smoked salmon, Pinneys smoked mackerel, Smørrebrød, pink grapefruit, horseradish and purple watercress

Whole burrata, roast figs, hazelnut dressing, crispy sage and manuka honey (v)

Main courses

Roast Norfolk bronze turkey, traditional trimmings (cocotte potatoes, pigs in blankets) port, pancetta and cranberry stuffing

Roast sirloin of British beef, Yorkshire pudding, roast potatoes and red wine jus

Chestnut arancini, butternut squash and rosemary puree, buttered spinach, stinking bishop and shaved truffle (v)

Desserts

Homemade Christmas pudding, brandy sauce and Chantilly cream

Tiramisu, feuilletine, kirsch syrup and cherry ice cream

Selection of cheeses, celery, grapes and biscuits

Followed by

Coffee and mini mince pies