



Christmas Day menu

Champagne Taittinger and canapés reception

Carpaccio of beef

Truffled burrata, charred onion, radish and asparagus

Butter roasted turbot

Lobster risotto, samphire and tarragon oil

Roast Norfolk turkey

Pancetta, sage and chestnut stuffing, all the trimmings, port and cranberry gravy

Homemade Christmas pudding

Brandy custard, rum butter and candied almonds

Or

Black forest délice

Cherry purée, kirsch Chantilly cream and pistachios

Or

Selection of cheese and biscuits

Quince jelly, celery and grapes

-

Tea, coffee and mince pies

-

£120 per person