

## Christmas Day menu

**Moët Imperial Champagne reception with canapés at 12.15pm**

**Citrus cured sea trout with spider crab and apple cannelloni**  
Smoked eel tempura, pickled mouli and dill mayonnaise

**Baked halibut with shrimp mousseline**  
Seared scallop, spinach purée and shellfish bisque

**Traditional whole roast Norfolk turkey carved in the restaurant**  
Served with all the traditional trimmings

**Homemade Christmas pudding**  
Brandy sauce and Chantilly cream

or

**Toffee apple and thyme delice**  
Candied hazelnut and salted caramel crèmeux

or

**Selection of British and continental cheese**  
Fig and raisin bread, pear chutney

**Coffee and mince pies**

**£150 per person**