

Christmas Day menu

Moët Imperial Champagne reception and canapés

Smoked Dedham Vale beef carpaccio

Caper, shallot, parsley, mustard, tomato fondue and confit egg yolk

Poached halibut

Scottish langoustines, caviar, fennel, lemon and dill

Roast Norfolk bronze turkey

Traditionally garnished, apricot, hazelnut and lemon thyme stuffing, roast cocotte potatoes, turkey jus and bread sauce

Kesgrave Hall Christmas pudding

Brandy sauce, vanilla crème Chantilly, candied zest and redcurrants

or

Mango Arctic roll

Passion fruit sorbet, kiwi, pineapple and coconut

Coffee and mince pies

£125 per person