

Christmas party nights menu

Starters

Cured salmon, mustard and dill vinaigrette, pumpernickel croutons, charred orange and crab croquette

Selection of air dried meats, spiced sweet potato puree, chargrilled artichokes, pomegranate, hazelnut dressing and sourdough crostini

Smoked beetroot, pickled heritage carrots, chive goats curd, roasted almond dressing and mustard frills (v)

Main courses

Roast Norfolk bronze turkey, traditionally garnished apricot, hazelnut and lemon thyme stuffing, roast cocottes and turkey jus

Roast sirloin of English beef, Yorkshire pudding, roast cocottes and red wine jus

Caramelised cauliflower pitivier, shaved chestnuts, Vacherin Mont d'Or, sherry vinegar jelly, grated black truffle and purple watercress (v)

Desserts

Christmas pudding, brandy sauce and chantilly cream

Tahitian vanilla cheesecake, raspberry ripple ice cream and gingerbread crumb

Selection of British cheeses, celery, grapes and biscuits

Followed by

Coffee and mini mince pies