



Christmas Day menu

Moët Imperial Champagne and canapés reception

Carpaccio of beef

Pickled girolles, truffle dressing, shaved pecorino, asparagus and mizuna

Pan roast halibut

Poached lobster, buttered spinach, bisque, sea vegetables and herb crumb

Roast Norfolk turkey

Sage and chestnut stuffing, pig in blanket, duck fat potatoes, buttered sprouts, braised red cabbage, port and cranberry gravy

Homemade Christmas pudding

Brandy custard, rum butter and redcurrant puree

Or

Chocolate délice

Soft caramel, vanilla ice cream, glazed banana

Or

Selection of cheese and biscuits

Quince jelly, celery and grapes

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Tea, coffee and mince pies

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£125 per person