

Christmas Day

Moët & Chandon Champagne reception & canapés

House cured duck ham, duck liver parfait

Clementine, egg yolk puree, charred orange & brioche croutons

(E,G,Mk,SD)

Poached lobster

Mango & basil salsa, lime gel, chicory, caviar vinaigrette, shiso cress & lobster croustillant

(C,F,G,Mu,SD)

Roast Norfolk bronze turkey

Traditional trimmings (roast cocotte potatoes, pigs in blankets, red onion, cherry, apricot & thyme stuffing), turkey jus, bread sauce (Ce,G,Mk,SD,E)

Kesgrave Hall Christmas pudding

Brandy sauce, crème Chantilly, candied zest & redcurrants

(E,G,Mk,SD)

or

Raspberry & milk chocolate entremet

Raspberry sorbet, gold leaf & raspberry tuile

(E,Mk,SD,G)

Coffee & mince pies

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£130 per person

Allergen Key

[C] Crustaceans, [Ce] Celery, [E] Eggs, [F] Fish, [G] Cereals Containing Gluten, [L] Lupin, [Mk] Milk, [Mo] Molluscs, [Mu] Mustard, [N] Nuts, [P] Peanuts, [S] Soya, [SD] Sulphur Dioxide, [Se] Sesame seeds