
Christmas Day

Moët & Chandon Champagne and canapés

Dill coated Talbooth smoked salmon ballotine

With Lobster tartlet pickled cucumber, keta caviar and tarragon mayonnaise (C,E,F,Mu,SD)

Pan roast hand dived scallop

Horseradish, fennel and apple (C,Mk,SD)

Traditional whole roast Norfolk turkey

Carved in the restaurant, served with all the traditional trimmings (Ce,E,G,Mk,SD)

Homemade Christmas pudding

Brandy sauce and Chantilly cream (E,G,Mk,SD)

or

Tropical fruit shortbread

Passionfruit curd, coconut meringue, confit pineapple and banana ice-cream (E,G,Mk,SD)

or

Selection of English and French Cheeses

Honey and Maldon sea salt croutes, pear and ginger chutney (G,Mk,SD)

Coffee and mince pies (G, N, Mk, SD)

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£155 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