



Christmas Day

Moët & Chandon Champagne & canapé reception

Pata negra ham, burrata

Fig & port chutney, roasted figs & candied walnuts (S,Mu,M,E,G,N)

Harwich lobster & crab vol au vent

Thermidor glaze, leek puree, shellfish bisque (Mo,C,Ce,M,G,Mu,E)

Roast Norfolk turkey

Sage & chestnut stuffing, pig in blanket, duck fat potatoes, buttered sprouts, braised red cabbage, port & cranberry gravy (S,M,E,Ce,N,G)

Christmas pudding

Brandy sauce & Chantilly cream (Su,M,E,G,S,N)

OR

Tonka bean cheesecake

Blood orange curd, chocolate ganache & pistachios (S,M,E,G,N)

OR

Selection of British cheese & biscuits

Quince jelly, celery & grapes (S,M,E,G,Ce)

Tea, coffee & mince pies (S,M,E,G,N)

£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



Christmas Day vegetarian

Moët & Chandon Champagne & canapé reception

Cauliflower velouté

Roasted florets, spiced golden raisins, pinenuts, brown butter croutons (S,M,N,G)

Carpaccio of heritage beetroot

Crisp breaded camembert, pickled walnuts & watercress (S,M,E,N,G,Mu)

Pithivier of mushroom, spinach, caramelised onion & smoked goats' cheese

Jerusalem artichoke puree, roasted sprouts & truffle dressing (S,M,E,N,G)

Homemade Christmas pudding,

Brandy custard, cranberry gel, brown sugar & rum butter (S,M,E,G,N)

OR

Tonka bean cheesecake

Blood orange curd, chocolate ganache & pistachios (S,M,E,G,N)

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