

Christmas Day

Moët & Chandon Champagne reception & canapés

Beef carpaccio

duck liver parfait, caramelised orange, brioche croutons, port wine reduction & shiso cress (E,G,Mk,SD)

Beetroot carpaccio

horseradish ice cream, golden beetroot, brioche croutons, port wine reduction & shiso cress (V) (E,G,Mk,SD)

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Lobster & salmon ravioli

buttered leeks, caviar & Champagne velouté, chive oil (C,F,G,Mk,SD)

Wild mushroom & tarragon ravioli

buttered leeks, white truffle, chive velouté (V) (G,Mk,SD)

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Roast Norfolk bronze turkey

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

Roasted heritage carrots

goats curd, chestnut arancini, linseed crackers, heritage tomatoes & pickled walnut ketchup (V) (N,G,SD,Mk)

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Kesgrave Hall Christmas pudding, brandy sauce,

crème Chantilly, candied zest & redcurrants (E,G,Mk,SD)

or

“Peach Melba” vanilla & white chocolate swiss roll

poached peach, raspberry sorbet, raspberry macaroon, caramel (E,Mk,SD,G,N)

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Coffee & mince pies

£140 per person

Allergen Key

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