

Christmas Day

Moët Imperial Champagne reception with canapés

Fillet of beef carpaccio

balsamic shallot petals, crispy hen's egg, truffled endive (C,E,F,G,Mk,Mu)

Twice baked crab soufflé

frisée & crab salad, shaved truffle and truffle oil (C,E,G,Mk,Mo,SD)

Roast Norfolk bronze turkey

traditionally garnished with all the trimmings (Ce,G,Mk,S,SD)

Black Forest chocolate sponge

Kirsch cream and cherry purée, chocolate meringues, Griottine cherries & chocolate almond crumb (E,G,Mk,N)

Or

Christmas pudding

brandy cream & tuile biscuit (E,G,Mk,SD)

Coffee

mini mince pies (E,G,Mk,N)

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£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