



Christmas Day

Moët & Chandon Champagne & canapé reception

Prawn, lobster & langoustine cocktail

Avocado puree, seafood sauce & lemon (S,Mu,M,E,G,N)

Pan fried fillet of turbot, crab & saffron risotto

Sea vegetables & Champagne velouté (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

With marmalade and brandy sauce, candied orange & Chantilly cream (Su,M,E,G,S,N)

OR

Passionfruit & white chocolate cheesecake

Roasted pineapple, mango salsa & coconut ice cream (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)

£140 per person

Allergen Key

Milk [M], Crustaceans [C], Celery [Ce], Egg [E], Sulphates [S], Soya [So], Sesame [Se], Fish [F], Mustard [Mu], Nuts [N], Gluten [G], Peanuts [P], Lupin [L], Molluscs [Mo]