

Christmas Day

Moët & Chandon Champagne reception & canapés

Carpaccio of Dedham Vale fillet of beef

frozen horseradish, roast grapes, pickled mustard seeds, brioche & tarragon (E,G,Mk,Mu,SD)

-

Tiger prawn ravioli

vegetable spaghetti, Thai herbs, lemongrass oil & finger lime (C,E,F,G,Mk, S)

-

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)

-

Kesgrave Hall Christmas pudding, brandy sauce,

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

or

Kumquat panettone

orange blossom pannacotta, confit kumquats & lemon sorbet (E,G,,Mk,SD)

-

Coffee & mince pies

£145 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