



Christmas Day

Moët & Chandon Champagne & canapé reception

Harwich lobster & crab tart

Avocado puree, brown crab mousse, pickled radish & dill (S,C,E,G,Mu,M)

Pan fried halibut, shellfish bisque risotto

Samphire, pearl barley crisp & tarragon oil (F,C,Mo,M,G)

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 brandy sauce, candied orange & Chantilly cream (S,M,G,E,N)

OR

Callebaut chocolate & cherry delice

Tonka bean ice cream, macadamia nuts & dark chocolate (S,M,E,G,N)

OR

Selection of British cheese & biscuits

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

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

£145 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]