

Christmas Day

Champagne reception & canapés

Lobster & leek terrine

ostrea caviar, chive emulsion & crispy quail egg (E,Cr,Mu,SD,Ce)

Leek & nori terrine

charred grelot onions, chive emulsion & crispy quail egg (v) (E,Mu,SD)

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Wagyu hash brown & Dedham Vale beef carpaccio

pickled white asparagus, grilled maitake mushrooms, bearnaise sauce & shaved white truffle (E,Mk,SD,G, Mu)

Truffle hash brown

pickled white asparagus, grilled maitake mushrooms, bearnaise sauce & shaved white truffle (v) (E,Mk,SD,G,Mu)

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Roast Norfolk bronze turkey

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

Artichoke, spinach & squash pithivier

roasted baby parsnips, shallot puree, pickled girolles & madeira jus (v) (G,E,Mk,SD,Ce)

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Kesgrave Hall Christmas pudding

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

or

73% Pump Street chocolate delice

smoked yoghurt, yoghurt sorbet, aerated white chocolate & salt caramel (Mk,S,G,E)

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Coffee & mince pies

£150 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