



Christmas Day

Champagne & canapé reception

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San Daniele ham, burrata, ham hock & quince croquette

Pickled walnut purée, rocket emulsion & rocket cress (S,Mu,M,E,G,N)

Burrata

Quince croquette, pickled walnut purée, rocket emulsion & rocket cress (v) (S,M,E,G,N)

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Harwich lobster, red pepper & lobster pastilla

Charred Roscoff onion, pickled fennel, samphire, sauce Américaine, dill oil (C,G,E,S,M)

Buttered asparagus

Charred Roscoff onion, pickled fennel, samphire, hollandaise sauce, dill oil (v) (E,S,M)

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Roast Norfolk turkey

Roast potatoes, chestnut & sage stuffing, pigs in blankets, roast chantenay & piccolo parsnips, braised red cabbage, brussel sprouts, port & cranberry jus (G,N,S,M)

Goats cheese, mushroom, spinach and red onion pithivier

Pomme purée, watercress & parsley sauce (v) (G,E,M,S)

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Christmas pudding

Crème anglaise, brandy cream & currants (M,E,G,N)

OR

Dark chocolate & raspberry tart

milk sorbet, raspberry shard & mint gel (M,G,E)

OR

Selection of British cheese & biscuits

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

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

£150 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]