

# CHRISTMAS DAY

## CANAPÉS

SMOKED SALMON AND DILL CRÈME FRAICHE

SPICED AUBERGINE CAVIAR (V)

DUCK LIVER MOUSSE AND MORELLO CHERRY

## STARTERS

SMOKED MONKFISH AND IBERICO HAM

with toasted brioche crumb and pickled vegetables



SPICED APPLE AND CELERIAC SOUP (V)

with walnuts and mulled cider



SMOKED SCOTTISH SALMON

with capers, red onion, parsley, hard boiled egg, herb salad  
and home made pumpernickel bread.

## MAINS

TRADITIONAL ROAST NORFOLK BRONZE TURKEY

with slow cooked leg, apricot and sage stuffing,  
cranberry sauce and parsnip puree



ROAST GOOSE

(SERVED PINK)

with a croquette of confit leg and date chutney



FILLET OF BEEF WELLINGTON

(SERVED PINK)

with wild mushrooms and truffle (£10 supplement)



WILD MUSHROOM, BLACK TRUFFLE

AND CHESTNUT PITHIVIER (V)

with a truffle sauce

All mains served with traditional roast potatoes,  
Brussel sprouts with chestnuts, roast root vegetable,  
red wine and truffle gravy.

## DESSERT

HOMEMADE PLUM PUDDING

with brandy sauce



DARK CHOCOLATE &

BLANTONS KENTUCKY BOURBON MOUSSE

with hazelnut crumb and Morello cherries

3 COURSE

£65.95

KIDS 5+

£35

(V)=VEGETARIAN