

2022 Christmas Day Fine Dining Menu

To Start

French Onion Soup
With Black Bomber croute

Beetroot Cured Salmon
With dill mayonnaise, beetroot textures, fresh dill

Game Terrine
With spiced pear chutney, brioche, red vein sorrel

Mushroom & Tarragon Pate (Vg)
With crostini & truffle

To Follow

Roasted Norfolk black feather turkey
With roast potatoes, piccolo parsnips, heritage carrots, Brussel sprouts, Yorkshire pudding, gravy

Local Grass Fed Roasted striploin of dry aged English beef
With roast potatoes, piccolo parsnips, heritage carrots, Brussel sprouts, Yorkshire pudding, gravy

Roasted Lobster
With samphire, saffron infused fondant potato, garlic & tarragon butter

Traditional Nut Roast (Vg)
With cranberry compote, roast potatoes, piccolo parsnips, heritage carrots

To Finish

Selection of artisan cheeses
With grapes, chutney & biscuits

Traditional Christmas pudding
With Brandy infused anglaise

Caramelised Brown Sugar Tart
With shortbread crumb, caramelised banana, Madagascan vanilla ice cream

Date & Earl Grey Pudding (Vg)
With praline crumb & vegan vanilla ice-cream

