

CHRISTMAS DAY MENU

FOUR COURSES £140PP

Upgrade to a glass of Joseph Perrier Brut £10pp

Add wine pairing £55pp

STARTERS

Rosary goats cheese mousse

roasted pumpkin, balsamic caramelised onion, pumpkin seeds v, pb available

Pressed Barbary duck terrine

smoked duck breast, cranberry relish, sourdough crisps

Beetroot cured Scottish salmon

baby beets, pickled cucumber wholegrain mustard dressing

MAINS

Roast Norfolk bronze turkey

with all the trimmings

Roast sirloin of beef

Yorkshire pudding, duck fat potatoes, hispi cabbage, carrots, red wine jus

Pan fried halibut

sweet potato terrine, kale, Jerusalem artichoke, beurre blanc

Coal oven roast celeriac steak

cavolo nero, wild mushrooms, truffle jus

DESSERTS

Christmas pudding

cognac & orange butter, crème anglaise

Apple & marzipan strudel

almond brittle, blackberries pb

Guanaja chocolate parfait

caramelised banana, popcorn, caramel ice cream

Cheeseboard £15

Black Cow Cheddar, Stilton, Tunworth, pear chutney, grapes, celery, crispbreads

Mince pies, clotted cream, coffee / tea and petit fours

v vegetarian | pb plant based

