Christmas Day Menu

4 Course Menu *from* £115 *per person*

Glass of Prosecco on arrival

Amuse-bouche

Hummus & Dukkah tartlets

Starters

Salmon paté with king prawns, served on a bed of Soncino salad.

Cured bacon and Brie in a crisp filo pastry basket, served with rocket salad.

Truffled mushroom mousse, garlic crostini

Grilled halloumi and fig salad, tossed with caramelized nuts.

Main courses

Roast crown of Norfolk turkey, pork & apricot stuffing,
pigs in blankets, thyme roast potatoes, honey glazed carrots
& parsnips, brussels sprouts, cranberry sauce

Beef Wellington, potato gratin, baby vegetables,
Madeira jus (supp £10)

Wild mushroom & leek nut roast strudel, roast potatoes,
glazed carrots & parsnips, brussels sprouts, cranberry sauce (vg)

Pan fried duck breast, potato gratin, savoy cabbage, red wine jus

Cornish monkfish cheeks, roasted fennel puree, new potatoes,
buttered courgette

For the table to share on request:
pigs in blankets, brussels sprouts, thyme roast potatoes,
glazed carrots & parsnips, cauliflower cheese

Desserts

Classic Christmas pudding, brandy sauce

Dark chocolate tart, blood orange sorbet

Sticky toffee pudding, toffee sauce, vanilla ice cream

Homemade Baileys tiramisu

Selection of British cheeses, oatcakes biscuits, celery, grapes, chutney (supp £6)