Christmas Day Menu

Starters

Duck rillettes
Crusty sourdough, pear chutney,
pickled baby onion, cornichons

Pan fried king scallops
Boudin noir, parsnip purée, crispy lardons,
pickled Baldwin apple, truffle

**Roast parsnip and butternut squash
soup with roasted cumin**
Warm bread and butter

Slow roasted heritage beetroot salad
Glazed Chèvre cheese, candied walnuts,
toasted pine nuts, mimosa dressing

Palate cleanser

Prosecco and pomegranate sorbet

Mains

Norfolk roast turkey ballotine
Duck fat roast potatoes, braised red cabbage,
seasonal vegetables, sautéed Brussel sprouts
with chestnuts, pigs in blankets, sage and
onion stuffing, gravy

Beef wellington
Duck fat roast potatoes, braised red cabbage,
seasonal vegetables, sautéed Brussel sprouts
with chestnuts, port wine jus

Pan fried sea bass fillet
Roasted salsify, cauliflower purée, buttered leeks,
braised shallot, Avruga caviar, chervil velouté sauce

Vegan aubergine sable strudel
Sweet potato purée, ratatouille Provençale, puff
pastry, herb pomme purée, braised red cabbage,
sautéed Brussel sprouts with chestnuts,
smoked pepper coulis (VG)

Desserts

Christmas pudding
Warm custard

Crêpes Suzette
Cognac butter, caramelized orange, cherries,
clotted cream ice cream

Warm chocolate fondant
Vegan vanilla ice cream (VG)

Crème caramel
Shortbread crumbs, cranberries

Afters

Mince pies with tea or coffee

£89 per person

**ACCOMPANIED WITH A SPARKLING
GLASS OF CRÉMANT**

A discretionary service charge of 12.5% will be added. All prices include
VAT at the current rate. Guests with food allergies and intolerances, please
make a member of the team aware before placing an order for food or drink.
Please note all of our dishes are prepared in a kitchen where cross
contamination may occur, and we can not guarantee an allergen free
environment.Our menu description do not list all ingredients.

(V) does not contain meat or fish.
(VG) does not contain any animal products.(GF) Gluten free.