



Christmas Day Menu 2018

STARTER

- Roasted chestnut velouté, pancetta crumb, homemade bread *(v/a) (gf/a)*
- Chicken liver parfait, port-shallot jam, pistachio brioche *(gf/a)*
- Potted brown shrimp, nutmeg butter, soda bread *(gf/a)*
- Pan-seared pigeon breast, beetroot and pearl barley risotto, leg bon-bon *(gf/a)*
- Chestnut and sage falafel, pear and cranberry jam *(ve/a) (gf)*

PALATE CLEANSER

- Lemon and vodka sorbet
(ve) (gf)

MAIN

- Norfolk Black turkey with all the trimmings, Yorkshire pudding, homemade bread sauce *(gf/a)*
- Nut roast, all the trimmings, Yorkshire pudding, vegetarian pig in blanket *(gf/a)*
- Champagne and mushroom risotto, shaved pecorino, baby rocket salad, crispy hen's yolk *(ve/a) (gf)*
- Cumin spiced cauliflower steak, butternut purée, charred red onion, pomegranate dressed leaves *(ve/a) (gf)*
- Beef Wellington, buttered new potatoes, roasted baby leeks and carrots, port jus
- Open lobster ravioli, lobster bisque, lemon foam

DESSERT

- Dark chocolate, cherry and honeycomb parfait *(ve) (gf)*
- Homemade Christmas pudding, Hennessy brandy sauce
- White chocolate roulade, dehydrated raspberries, Bailey's cream
- Ginger ice cream bombe, cranberry pearls, lemon balm *(gf)*
- Norfolk cheeseboard, quince paste, chef's oatcakes *(v) (gf)*

Tea or coffee
Petit fours

£74.95 per person

*We use a large number of ingredients in our kitchen so **please inform us** of any food allergies or dietary requirements so that we may **adapt dishes accordingly**. Our fryers have gluten containing products put through them so please bear this in mind when ordering *(v)* vegetarian *(ve)* vegan *(gf)* gluten free*