

3 courses

Christmas Day 2025

Hors d'oeuvres and prosecco on arrival - Smoked salmon and cream cheese blinis 🖗

Starters

Wild mushroom Soup

Served with poached egg and bacon fat croutons @

Prawn, crayfish and smoked salmon cocktail

Brandy infused Marie Rose sauce, Iceberg lettuce, warm bread and homemade herb compound butter & 🖟

Baked Camembert

Hot honey, pickled grapes, celery and toasted rosemary focaccia & @

Peppercorn crusted beef carpaccio

Thinly sliced fillet of beef, salsa verde and aged shaved Parmesan 🗗

Main courses

Traditional Norfolk roast turkey

Norfolk turkey breast, goose fat roast potatoes, pigs in blankets, braised red cabbage, bacon sprouts, roast carrots and parsnip, seasonal vegetables, Yorkshire pudding and rich red wine gravy & &

Roasted butternut squash

Stuffed with goats cheese, wild rice and salsa verde 🎉 🛭

Butter roasted cod fillet

Pancetta, chorizo and butterbean cassoulet, herb oil &

Beef wellington

Fillet of beef, wild mushroom duxelles wrapped in puff pasty, served with pommes purée, tenderstem broccoli and a creamy peppercon sauce

Palette cleanser - Lemon and thyme sorbet

Desserts

Traditional Christmas pudding

Brandy butter and Madagascan vanilla ice cream 🎉 🖟

Meringue cloud

Crisp meringue filled with fresh raspberry, raspberry coulis and Chantilly cream &

Tiramisu

Layered sponge infused with espresso coffee, whipped mascarpone and chocolate shavings # 🗗

Chocolate fondant

Melt-in-middle chocolate sponge served with honeycomb caramel ice cream #

Local Norfolk cheeseboard

Norfolk Alpine, Deopham Blewe and Baron Bigod cheeses served with grapes, celery, crackers, apple and ale chutney 🎉 🧷

To finish

Warm mince pies and coffee

We use a large number of ingredients in our kitchen so please do inform us of any food allergies or dietary requirements so that we may advise you accordingly

Vegetarian

Gluten free

Gluten free available

A Vegan