

Christmas Day

Fizz & Crackers on Arrival

Bucks Fizz or Prosecco with Festive Crackers with Hats for the Table

Something to Nibble

Table Sharers

Starters

Curried Norfolk Parsnip Soup

Orange Cream, Parsnip Crisps

Classic Prawn Cocktail with a Twist

Lolly Pop Prawn, Iceberg Lettuce, Warm Deli Roll

Confit Gressingham Duck

Damson Plumb Chutney, Sour Black Grapes, Braised Puy Lentils

Sea Salmon

Dashi, Pickled Sea Vegetables, Miso Caramel, Heritage Radish & Puff Rice Granola

Wild Mushroom & Barley Risotto

Mini Arancini, Soft Quails Egg

Mains

Roast Bronze Turkey

Pigs in Blankets, Roasted Root Vegetables, Brussels, Pencil Carrots, Classic Roast Potatoes, Yorkshire Pudding, Bread Sauce, Cranberry Sauce, Onion and Chestnut Stuffing

South Coast Turbot

Pan Fried Turbot, Curried Cauliflower Puree, Green Vegetable Melange, Purple Sprouting Broccoli, Star Anise and Coconut Cream Sauce



Herefordshire Jacobs Ladder

Celeriac Dauphinoise, Beer Cured Shallots, Pencil Carrots, Leeks, Baby Parsnips, Port Thyme Jus

Pink Seared Goose Breast

Cranberry & Confit Goose Leg Sausage Roll, Saffron Fondant Potato, Wild Berry Chutney, Kale, Red Wine Jus

Baked Romanesco

King Oyster Mushrooms, Jerusalem Artichoke, Baby Beets, Truffled Potatoes

Puddings

Spiced Christmas Pudding

Connoisseur Brandy Butter

Dark & White Chocolate Fondant

Dark Chocolate Chip Ice Cream, Toasted Pistachios

Vanilla Crème Brulé

Macerated Fruit Compote & Short Bread Biscuits

Raspberry & Strawberry Baked Alaska

Wild Berry Sugar Snaps

Braised Pair

Vanilla Custard, Apple Crisps, Flossed Sugar Nest

Cheeses

3 Cheese Plater for the Table

Local English Cheese & Biscuits, Fruit Chutney, Celery, Grapes, Crackers

After Dinner

Mince Pies, Coffee, Tea and Carafe of Port

6 Courses / £150 per Head 15% Discretionary Service Charge Will be Added to the Bill