

Christmas Day Menu

To Begin

Selection of canapes

Small Plates

Roscoff onion soup VG GFA

Thetford black pork & pistachio terrine, date, prosciutto GFA

Beetroot & apple cured chalk stream trout, champagne pickled cabbage, linseed cracker GF DF

Mains

Miso marinated monkfish, sea vegetable & mussel broth, crispy Cavolo nero GF
Butternut squash & mushroom pithivier, tempura enoki, parsley & celeriac cream VG
Beer braised ox cheek, rosti chip, fennel & sprout top remoulade, shallot GF
Roast turkey, pigs in blankets, apricot & chestnut stuffing, cranberry sauce, gravy GFA
brussel sprouts & pancetta, roast potatoes, honey glazed seasonal roots

Desserts

Black cherry & kirsch trifle

Dark chocolate marquise, orange crème fraîche, tiffin

Lillypud Christmas pudding, brandy butter & raspberry VG GF N

Afters

Teas & coffees

Mince pie