

CHRISTMAS DAY MENU

TO BEGIN

Selection of canapes

START

Roscoff Onion soup, Parmesan scone VG GFA

Thetford Black Pork & Pistachio Terrine, Date & prosciutto GFA

Beetroot & Apple cured Chalk Stream Trout, Champagne pickled Cabbage, Linseed Cracker GF DF

MAIN

Miso Marinated Monkfish, Sea vegetable & Mussel Broth, Crispy Cavolo Nero GF

Butternut Squash & Mushroom Pithivier, Tempura Enoki, Parsley & Celeriac Cream VG

Barsham Beer Braised Ox Cheek, Rosti Chip, Fennel & Sprout top Remoulade, Shallot GF

Roast Shalford Turkey, Pigs in blankets, Apricot & Chestnut Stuffing, Cranberry Sauce, Gravy GFA Brussel Sprouts & Pancetta, Roast Potatoes, Honey Glazed Seasonal Roots

DESSERT

Black Cherry & Kirsch Trifle

Dark Chocolate Marquise, Orange Crème Fraîche, Tiffin

Lillypud Christmas Pudding, Brandy Custard, poached Clementine VG

AFTERS

Teas & Coffees

Mince Pie

Please let a team member know of any allergies or dietary requests.

V Vegetarian VG Vegan GF Gluten Free DF Dairy Free GFA Gluten Free Available

please note a discretionary 10% service charge will apply