

CHRISTMAS MENU

5 Courses from £90 per person

To Start

Roasted cauliflower soup, truffle (vg)

Starters

Salmon gravlax, honey mustard dressing, watercress, heritage beetroot

Roasted chestnut & wild mushroom “crumpet”, bitter lemon, chervil (vg)

Mains

All served with family style vegetables; rosemary roasted carrots, thyme & garlic roasted potatoes, caramelised sprouts, honey roasted parsnips, savoy cabbage

Roasted Norfolk Turkey, sage & apricot stuffing, turkey pan gravy

Roasted delicata pumpkin & smoked garlic wellington, vegan gravy (vg)

Desserts

Baileys bread & butter pudding, custard

Chocolate delicieuse sphere, honeycomb, rum caramel sauce

Passion fruit “cheesecake”, Brazil nut, mint (vg)

To Finish

A selection of British cheeses served with water biscuits, quince jelly, celery, apple, grapes
