



CANAPÉS

Staithe smokehouse salmon & cream cheese tartlet, pickled beetroot $Roast\ chicken\ and\ crispy\ sage\ vol\ au\ vents$ $Devilled\ eggs\ (v)$

PLANT BASED ALTERNATIVE

Stuffed Medjool dates, vegan feta & candied pecan crumb (pb) (gif)

Spinach & artichoke stuffed mushroom (pb) (gif)

Marinated tomato bruschetta, basil pesto (pb)

TO START

Roast parsnip soup, curry oil, garam masala, spiced parsnip crisps (v) (gif)

Crab & lobster cocktail, Hoste Marie Rose sauce, gem lettuce, mustard dressing

Holkham estate game terrine, quince & apple chutney, pickled apple, toast

Roast root vegetable salad, toasted seeds & nuts, vegan cream cheese, pickled walnuts, yeast flakes and crispy kale (pb)

MAIN COURSE

Roast Norfolk turkey breast, chestnut & apricot stuffing, pigs in blankets, roast potatoes, brioche bread sauce

Roast rib of aged beef (served medium/rare), dauphinoise, wild mushroom & Madeira jus (gif)

North Norfolk bouillabaisse, saffron aioli, sea vegetables & new potatoes (gif)

Wild mushroom & cashew nut Wellington, truffled cauliflower cheese (pb)

For the table - all the trimmings, roast potatoes, crispy sprouts and chestnuts, maple glazed parsnips, mixed greens, cranberry sauce

TO FOLLOW

Christmas pudding, fig compote, lemon curd, brandy sauce $\left(v\right)$

Baked chocolate mousse, Griottine cherries, boozy whipped mascarpone, cherry compote & caramelised white chocolate

Baked apple & preserved blackberry crumble, spiced custard (pb) (gif)

Strawberry jam Eton mess, vanilla elotted cream, all butter shortbread $\left(v\right)$

CHEESE

Baron Bigod & Stilton for the table, grapes, celery, chutney, quince jelly, sourdough & crackers

TO FINISH

Coffee & petit fours



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