

CHRISTMAS DAY MENU

★ Glass of Prosecco & canapés on arrival

★ Wild mushroom & black truffle soup **V** **GF**

★ Pan seared scallops, crisped pancetta, pea pureé & mint jelly **GF**

★ Celeriac arancini, pomegranate and goats cheese fondant **V**

★ Guinea fowl, squash pureé and roasted Jerusalem artichoke **GF**

★ Lemon verbena sorbet

★ Roasted Norfolk Bronze Turkey, cranberry & chestnut stuffing, pigs in blankets and gravy

★ Wild venison steak, blueberry & barolo reduction, fondant potato and braised savoy cabbage **GF**

★ Pan seared turbot, braised fennel, mussels and clam bouillabaisse **GF**

★ Roast squash, spinach & goats cheese en croûte, sautéed garlic potatoes and basil pesto **V**

★ Luxurious Christmas pudding with brandy crème anglais

★ Chocolate torte and orange chantilly cream

★ Spiced rice pudding, salted caramel fudge & passion fruit sorbet **GF**

★ Selection of local cheese, homemade chutney, celery sticks and homemade biscuits

★ Tea & coffee with mince pies to finish

£75 PER HEAD

(Children under 12 years old - £35)

V Vegetarian **GF** Gluten Free

