



Christmas Day Menu

£75 per head for adults - £45 per head for kids under 12
Small children / babies ask the manager for one course options

STARTERS

Dressed Cornish crab

celeriac remoulade, watercress, lemon, toast

Oak smoked salmon

pickled cucumber, dill, buttermilk dressing, watercress, toast

Celeriac, apple & hazelnut soup (VG)

toasted hazelnuts, parsley oil

Pear & chicory tart (V)

onion jam, blue cheese croquette, pickled walnuts, mustard dressing

Chicken liver parfait

onion marmalade, cornichons, toasted brioche

MAINS

Roast Norfolk bronze turkey

roast potatoes, brussels sprouts, chestnuts, roast carrots, Yorkshire pudding, pigs in blankets, bread sauce & turkey gravy

Roast breast of Gressingham duck

pork & duck leg, sausage roll, braised red cabbage, crispy sprouts, Madeira sauce

Roasted sirloin of dry aged beef

roast potatoes, brussels sprouts, chestnuts, roast carrots, Yorkshire pudding, red wine gravy

Grilled sea bream

lobster & chive crushed potato, wilted spinach, shellfish sauce

Sweet potato & lentil Wellington (VG)

roast potatoes, brussels sprouts, chestnuts, roast carrots

PUDDINGS

Christmas pudding (V)

brandy butter, custard

British cheese board

crackers, grapes, chutney

Chocolate nemesis (V)

Armagnac prunes, vanilla ice cream

Sticky toffee pudding (V)

toffee sauce, vanilla ice cream

AFTERS

Tea, coffee & mince pies



AN OPTIONAL 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE PLEASE ASK A MEMBER OF OUR FRIENDLY STAFF FOR A COPY OF THE ALLERGEN MENU