



# Christmas Day Menu 2017



---

*Seatings available 12-3pm ~ Opening Hours 12-6pm*  
*Minimum booking 4 people*

---

## Amuse bouche



Roasted cauliflower soup with rarebit toast (V)

Vodka-cured salmon, beetroot gravalax, horseradish cream, brown bread

Chicken liver parfait, pear chutney, toasted brioche

Game terrine with truffle butter, apple & pear chutney, toasted crostinis



## Traditional Christmas dinner

Norfolk turkey, roast potatoes, buttered Brussels sprouts, pigs in blankets, carrots, honey glazed parsnips, sage & chestnut stuffing, gravy & cranberry sauce

## Vegetarian Christmas dinner

Roasted butternut squash, spinach & puy lentil pithivier, roast potatoes, buttered Brussels sprouts, carrots, honey glazed parsnips, sage & chestnut stuffing, gravy & cranberry sauce

Pan-fried guinea fowl, fondant potato, green beans, wild mushroom port jus

Baked Atlantic cod, pea puree, puy lentils, spinach, buerre blanc sauce



Traditional Christmas pudding with brandy sauce

Warm date & almond tart with cinnamon & vanilla pod ice cream

Chocolate & orange torte, raspberry crème fraiche

Great British cheeseboard, pear chutney & biscuits

Tea/coffee, chocolate truffles & mince pies

---

*£75ph Adults ~ £45ph Children*

*Full payment for the food is required by Friday 1<sup>st</sup> December*

---