



## CHRISTMAS DAY 2022

6 COURSES

### AMUSE BOUCHE

FESTIVE CANAPE OF THE DAY

### TO START

WINTER BUTTERNUT SQUASH SOUP (v)  
parsnip crisp, truffle oil, Artisan bread

KING PRAWN COCKTAIL  
pickled cucumber, confit tomato, charred lemon,  
paprika, Artisan bread

CHICKEN LIVER & COGNAC PARFAIT  
cranberry compote, pomegranate, baby leaf, flavoured butter

WARM GOATS CHEESE & HONEY ROAST PLUM (v)  
nut crumb, foraged shoots

### PALATE CLEANSER

MULLED WINE SORBET  
pomegranate seeds

### MAINS

TRADITIONAL NORFOLK TURKEY BREAST OR SLOW COOKED LEICESTERSHIRE TOPSIDE OF BEEF  
rosemary & garlic roasted potatoes, honey roast carrot & parsnip,  
Brussel sprouts, braised red cabbage, pigs in blankets,  
homemade stuffing, seasonal greens, red wine jus

PAN SEARED COD FILLET  
baby new potato cake, braised red cabbage,  
crispy kale, lemon & herb butter sauce

WILD MUSHROOM & BUTTERNUT SQUASH LINGUINE (v)  
toasted pine nuts, crispy sage leaf

### DESSERTS

BELGIAN CHOCOLATE ORANGE BROWNIE  
vanilla-pod ice-cream, orange jam

TRADITIONAL CHRISTMAS PUDDING  
cognac sauce, vanilla-pod ice-cream

FRUITS OF THE FOREST ETON MESS  
meringue, berry coulis, vanilla-pod ice-cream,  
shortbread crumb, fresh berries, mint

### APRES DESSERT

FESTIVE ASSIETTE OF CHRISTMAS TREATS  
mince pies, festive chocolates, gingerbread

£89.95 per person

50% deposit per person



Allergy information: Before ordering, please speak to one of our team if you would like assistance on allergy information regarding the dishes on our menu