



CHRISTMAS DAY 2023

6 COURSES

AMUSE BOUCHE

BRIE, CRANBERRY & SAGE STUFFING HORS D'OEUVRES

TO START

ROASTED HERITAGE CARROT & PARSNIP SOUP (v)
honey, herb oil, crispy onion

FIVE SPICE GRESSINGHAM DUCK ARANCINI
apricot puree, balsamic syrup

KING PRAWN & CRAYFISH TIAN
pickled plum tomato, celery & cucumber salsa, lemon

PALATE CLEANSER

MULLED WINE SORBET
pomegranate seeds

MAINS

TRADITIONAL NORFOLK TURKEY BREAST OR
SLOW COOKED LEICESTERSHIRE TOPSIDE OF BEEF OR
BEETROOT & BUTTERNUT SQUASH WELLINGTON (v)
Yorkshire pudding, garlic roasted potatoes, carrot & swede mash, Brussel sprouts,
braised red cabbage, roasted root vegetables, salt & pepper tenderstem,
honey mustard pigs in blankets, apricot & sage stuffing, rich bone marrow jus

PAN SEARED HAKE FILLET
Hasselback potato, winter green & bacon fricassee, onion puree, garlic herb butter

DESSERTS

TRADITIONAL CHRISTMAS PUDDING
Courvoisier cognac cream, winter berry coulis

APPLE & CINNAMON CRUMBLE
toasted oats & almonds, vanilla-pod custard

BELGIAN CHOCOLATE & KIRSCH CHERRY TIRAMISU
mascarpone, masala, cherry compote, crème chantilly, lady finger

APRES DESSERT

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