

Glass of procecco apon arrival

Selection of canapés:

Onion and goats cheese tart, smoked mackerel rillette, duck and apricot sausage roll.

Starters

Cream of pumpkin soup. GF

Prawn & lobster cocktail, avocado & Mari rose sauce.

Burrata, candy beetroot, pear salad & caramelised walnut.

Smoked salmon, red onion, parsley & lemon - buttered wholemeal bread. GFO

Chicken liver parfait, green apple & onion chutney, toasted brioche. GFO

Main

Roast bronze Norfolk turkey, sage & chestnut stuffing, Chipolatas with roasted root veg and duck fat potatoes. GF

Roast black Angus sirloin, Yorkshire pudding.

Sweet potato, goats cheese & spinch pie.

Roast cod supreme, crayfish tail & tarragon risotto, carrot & ginger emulsion.

(All served with roasted potatoes, Brussels & chestnut & roast carrot.)

Cleanser - blood orange sorbet

Dessert

Christmas pudding, brandy custard & toasted almonds. GFO

Ginger cake, butterscotch & vanilla ice cream.

Valrhona chocolate mousse.

Stilton, pork jelly & fruit bread.

(£90 per head, includes coffee and mince pie)