



Christmas Day Menu

Glass of fizz on arrival

Trio of amuse bouches

First course

Curried parsnip soup with parsnip crisps **v**

Pan fried bass with artichoke puree and red wine reduction

Scallop carpaccio with truffle vinaigrette

Chicken livers on toast with whisky cream sauce

Main meals

Broughton reared roast Norfolk turkey with chestnut stuffing and all the trimmings

Daubé of beef with horseradish mash, green winter vegetables and crispy shallots

Pan-fried skate with cauliflower puree, pickled cauliflower and caper lemon butter sauce

Root vegetable and chestnut strudel with Madeira sauce and rosemary roast potatoes **v**

Puddings

Christmas pudding with brandy and orange sauce and brandy butter **v**

Salted caramel panna cotta with homemade gingerbread

Homemade chocolate truffles selection **v**

English stilton and cheddar with celery, grapes and quince jelly **v**

Tea, coffee and mince pies

£85.00 adult

£45.00 child

If you have any special dietary requirements or allergies please let us know so we may advise our chefs