

CHRISTMAS DAY MENU

PROCECCO OR MOCKTAIL ON ARRIVAL

COURSE ONE

Amuse-bouche

COURSE TWO

Parsnip and apple veloute (V,Ve,gf)

Soda bread

Norfolk brie and rosemary bon bons (Gf,V)

Cranberry gel with pear and cinnamon crisps

Norfolk pork and date terrine (Gfo)

Quince jelly and toasted sourdough bread

Hand dived scallops

Pickled cauliflower, pea puree with a pancetta
crisp

COURSE THREE

Mandarin sorbet (Ve, V, gf)

COURSE FOUR

Norfolk black turkey (Gfo)

Goose fat roast potatoes, cranberry and sage
stuffing, honey glazed carrots and parsnips,
sprouts with pancetta and chestnuts.

Roast rib of beef (Gfo)

Goose fat roast potatoes, garlic and sage
stuffing, honey glazed carrot and parsnips,
sprouts with pancetta and chestnuts.

Next page for course 4 continued.

CHRISTMAS DAY

MENU

COURSE FOUR

Wild mushroom and hazelnut nut roast (V, ve, gf)

Served with roast potatoes, tarragon dumplings, caramelised carrot and parsnips, sauteed sprouts and chesnuts

Pan seared turbot (Gf)

Served with saffron potatoes, baby garlic spinach with a octopus and clam veloute

COURSE FIVE

Trio of citrus

Lemon posset, key lime pie and a orange brulee

Chocolate bomb

Dark chocolate mousse, kirsch cherry and caramelised white chocolate sauce

Traditional Christmas pudding (V,Ve, gf)

Cranberry compote, orange syrup and brandy sauce

Selection of ice-cream and sorbets

Norfolk cheese board

Artisan crackers, onion chutney, grapes and apple

£90 per person

Pre-order only

Arrival 12.30, sit down for 13.00.