

# CHRISTMAS DAY

THREE COURSES 89.95

CHILDRENS MENU AVAILABLE 45.00 | For Children Up To Twelve Years Old Only

Available 25 December 2019 Only

## TO START

### ROASTED CHESTNUT SOUP<sup>(OVG)(OG)</sup>

with crispy bacon croutons, thyme cream & warm bread & salted butter

### CONFIT DUCK TERRINE<sup>(OG)</sup>

with celeriac remoulade & balsamic truffle dressing

### FESTIVE BOXED BAKED CAMEMBERT<sup>(V)(OG)</sup>

with cranberry chutney & artisan breads

### CLASSIC PRAWN & CRAB COCKTAIL<sup>(OG)</sup>

with marie rose sauce, iceberg lettuce, prawn crevette & brown bread

### CASHEL BLUE, PINE NUT & POACHED PEAR SALAD<sup>(OVG)(GF)</sup>

with red wine reduction & mixed leaves

## TO FOLLOW

### TRADITIONAL ROAST NORFOLK TURKEY<sup>(OG)</sup>

with pig in blanket, pork & cranberry stuffing, roast potatoes, yorkshire pudding, seasonal vegetables & rich turkey gravy

### 30 DAY DRIED AGED ENGLISH SIRLOIN OF BEEF<sup>(OG)</sup>

with carrot & swede purée, roast potatoes, seasonal vegetables, yorkshire pudding & red wine jus

### ROAST LEG OF SALT MARSH LAMB<sup>(OG)</sup>

with ratatouille, roast potatoes, seasonal vegetables, yorkshire pudding & rosemary gravy

### SEA BREAM FILLET<sup>(GF)</sup>

with new england clam chowder & pancetta crisp

### SAGE & APRICOT NUT ROAST<sup>(OVG)</sup>

with roast potatoes, cauliflower cheese, yorkshire pudding, seasonal vegetables & rich gravy

## TO FINISH

### FESTIVE CHRISTMAS PUDDING<sup>(OVG)(OG)</sup>

with brandy cream & winter berry compote

### TRIO OF CHOCOLATE<sup>(V)(GF)</sup>

milk chocolate mousse, double chocolate brownie & white chocolate & raspberry ice cream with honeycomb & berry compote

### BRIOCHE & BUTTER PUDDING<sup>(V)</sup>

with calvados soaked apricots & sultanas with crème anglaise

### APPLE TARTE TATIN<sup>(V)</sup>

with caramel sauce & vanilla ice cream

### BRITISH CHEESE SELECTION<sup>(V)</sup>

with crackers, celery, grapes & house chutney

<sup>(V)</sup>Vegetarian <sup>(VG)</sup>Vegan <sup>(OVG)</sup>Optional Vegan <sup>(GF)</sup>Gluten Free <sup>(OG)</sup>Optional Gluten Free.

All our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please notify us via your pre-order form. Full allergen information available upon request. Substitutions from our childrens menu are not permitted.

For booked and pre-ordered tables only. A non-refundable £15 deposit per person to be paid at time of booking  
Full Payment Required By 27 November, Pre-Order Required By 11 December Or Upon Booking If After This Date

A 10% service charge will be added to all bookings

All customers under the age of 25 will require ID to purchase alcoholic beverages.

Please be advised that sittings are for a maximum of two hours

Pre-dinner drinks may be undertaken at the bar a minimum of half an hour prior to your allotted seating time

