

A M U S E - B O U C H E

Cauliflower, aged parmesan & truffle velouté (v)

S T A R T E R S

Farmhouse terrine, prunes & sourdough

Mandarin cured salmon, beetroot, crème fraîche & rye

Baked Heritage beetroot, port soaked stilton, (v)
bitter leaves & candied hazelnuts

M A I N S

Roasted Norfolk turkey, roast potatoes, carrots, parsnips,
sprouts, pigs in blankets, stuffing

Vegetarian option available

Cumbrian beef Wellington, aligot potato, king cabbage & carrots

Jerusalem artichoke & ricotta ravioli, pickled walnuts, (v)
brown butter sauce

Butter poached turbot, brown shrimp, grilled leeks & chives

C H E E S E

Brie de Meaux, fig & walnut bread, pickled walnut +6 (v)

D E S S E R T S

Sherry trifle (v)

Christmas pudding, brandy custard & redcurrants (v)

Dark chocolate fondant, milk sorbet & honeycomb (v)

P E T I T F O U R

Mini mince pies (v)



C H R I S T M A S D A Y D I N N E R

£ 7 5 P E R P E R S O N

Including a glass of Champagne on arrival
and filtered Belu water, teas and coffees

P L E A S E B E A W A R E T H A T A L L B O O K I N G S W I L L B E
R E Q U I R E D T O P R E O R D E R F O O D