

## 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 Hertitage 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

Christmas pudding, brandy custard & redcurrants (v)

Dark chocolate fondant, crème fraîche & 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