



CHRISTMAS MENU

6 COURSES — £110 PER PERSON

WELCOME

Bucks fizz or cranberry spritz on arrival with canapés

STARTER

Hand-Picked Devon Crab with avocado mousse, cucumber ribbons, pink grapefruit and coriander cress
Wild Mushroom & Madeira Soup (V) with porcini cappuccino, truffle Chantilly, herb-butter croutons
Smoked Trout with pickled fennel, citrus crème fraîche, rye crumb, dill oil
Cured Loch Duart Salmon & Beetroot with citrus-cured salmon, dill emulsion, horseradish snow, rye tuille

AMUSE BOUCHE

Champagne Sorbet Palate Cleanser mint and candied citrus zest

MAINS

Traditional Roast Norfolk Turkey with sage & onion stuffing, pigs in blankets, roast potatoes, seasonal vegetables, rich pan gravy
Slow-Braised Beef Short Rib with creamed potato, roasted root vegetables, red wine jus
Pan-Seared Fillet of Sea Bass with crushed new potatoes, samphire, champagne beurre blanc
Chestnut, Cranberry & Wild Mushroom Wellington (VG) with roast potatoes, winter vegetables, herb jus

DESSERT

Traditional Christmas Pudding with vanilla brandy anglaise and crystallised redcurrants
Caramelised Spiced Orange Crème Brûlée with cinnamon shortbread and candied citrus
Valrhona Chocolate Fondant with sea salt caramel coulis and vanilla bean ice cream
Festive Cheese Selection (£4 supplement) with artisan crackers, grapes, celery and house chutney

TO FINISH

Freshly brewed coffee or tea handmade chocolate truffles and mini mince pies

