

THE PALFREY
CHRISTMAS DAY MENU

TO START

Treacle & Caraway Bread Roll, roast potato, rosemary & garlic butter

STARTERS

Roast Parsnip Velouté, crispy sage, roasted chestnuts & butter brown croutons

Treacle Cured Salmon Pastrami, crème fraîche, cucumber chutney, seaweed crisps & trout roe

Beef Carpaccio, horseradish cream, confit egg yolk, pickled shallots & rocket

Goats Cheese Cheesecake, heritage beetroots, pickled walnut, candied walnut & watercress

MAIN COURSE

Norfolk Bronze Turkey Ballotine, duck fat roast potatoes, celeriac purée, honey glazed parsnip, pigs in blanket, roasted sprouts & red wine jus

Roasted Cod, potato terrine, buttered spinach, shellfish bouillabaisse, dill oil & sea herbs

Dry Aged Rump of Derbyshire Beef, glazed ox cheek, roscoff onion, truffled pomme purée & bourguignon sauce

Potato, Leek & Vintage Cheddar Pithivier, creamed leeks, toasted hazelnuts, parsley oil

DESSERTS

Dark Chocolate Delice, passion fruit jelly, coffee ice cream, cocoa nib tuile

Palfrey Christmas Pudding, brandy custard, rum & raisin ice cream, red currants

Vanilla & Tonka Bean Crème Brûlée, almond financier

Cheeseboard, British cheeses, frozen grapes, onion jam, celery, artisan crackers & quince jelly

TO FINISH

White Chocolate & Cranberry Fudge

