

CHRISTMAS DAY MENU

£80 per person

A Glass of Prosecco on arrival, Breads and Olives

STARTERS

Roasted Heritage Tomato Soup

With Fresh Basil, Crumbled Goat's Cheese & Garlic Croutons [V]

Italian Burrata Cheese with Yellow & Red Beetroot [V]

Served with Heirloom Variety Cherry Tomatoes & Toasted Pane Carasau Bread

Hand Dived Scallops Wrapped in Pancetta

Served with Shallots Puree and Caramelised Cherries

Goose Liver Parfait

Served with Frisée Salad, Plum Compote & Brioche Toast

MAINS

Traditional Organic Roast Norfolk Turkey

With Pigs in Blankets, Brussel Sprouts, Sage & Onion Stuffing, Roasted Potatoes,
Sautéed Baby Vegetables and Red Wine Gravy

Charcoal Grilled Surrey Farm Rib Eye Steak on the Bone

Served with Dauphinoise Potato, Sautéed Vegetables and Red Wine Jus

Pan Roasted Fillet of Cod

Served with Chorizo Croquettes, Fish Veloute & Courgettes Flower Tempura

Roasted Vegetable Torte with Gratinated Cheese

Served with Heirloom Tomato Sauce, Wild Rocket & Smoked Cheddar Cheese Shavings [V]

DESSERTS

Traditional Christmas Pudding

Served with Brandy Cream

Lime & Pistachio Tart

Served with Chantilly Cream & Forest Fruits

Homemade Winter Berry Cheesecake

Selection of British Cheeses

Served with Artisan Biscuits and Grapes

Teas and Coffees

Merry Christmas ★

The foods described within this menu may contain nuts or derivatives of nuts. If you suffer from any allergy or food intolerance please advise a member of staff who will be pleased to assist you.

All bookings are subject to a 10% discretionary service charge.