

## STARTER

**Searred scallops, peas and mint velouté** with sesame seaweed and balsamic glaze

**Chicken and apricot pressing** with pickled beetroots, cress, brioche croûte

**Roast celeriac soup**, with pomegranate toasted almonds

**Goat's cheese** caramelised red onion tart

**Wild mushroom gratin** filled with leek, sundried tomatoes and roasted pine nuts

**Lobster velouté** with caviar and mixed herbs

## MAIN COURSE

**Roast Norfolk turkey**

Steamed sprouts, carrots, roast potatoes, sage and onion stuffing, bread sauce, cranberry sauce and turkey gravy

**Pan-fried sea trout**

Chorizo, peas, shallot fricassee and green garlic sauce

**Roast Beef**

Steamed sprouts, carrots, roast potato, pigs in blanket and jus

**Cep, leek and squash cobbler**

Smoked tomato broth and basil oil

## SUPPLEMENTS £6.50

Grilled asparagus / Sautéed spinach / Sautéed Tenderstem broccoli

Jersey royal new potatoes / Rocket and parmesan salad

## DESSERT

**Christmas pudding**

Brandy custard and plum jam

**White chocolate ingot**

With raspberry sorbet

**Cranberry pie**

**Winterberry cheesecake**

Selection of Artisan British cheeses  
with figs and pear chutney and crackers

# M CHRISTMAS DAY AND BOXING DAY



2 COURSES £45.00 PER PERSON

3 COURSES £59.00 PER PERSON

INCLUDING A GLASS OF CHAMPAGNE

\*VEGETARIAN, VEGAN OPTIONS AND OTHER DIETARY  
REQUIREMENTS AVAILABLE ON REQUEST

Prices are inclusive of VAT, a discretionary service of 12.5% will be added to your bill.