

CHRISTMAS DAY

£130 per person

Champagne and canapés

STARTERS

Cream of Jerusalem artichoke soup with Parmesan croûte

or

Seared duck breast with noodle salad, truffle dressing

or

Lobster and prawn cocktail with Bloody Mary sauce

or

Quinoa and goat's cheese salad, avocado, pickled beetroot

MAIN

Traditional maple roasted Norfolk turkey with chestnut stuffing, roast potatoes, glazed carrots, brussels sprouts and chipolatas

or

Rack of lamb with apricot crust, dauphinoise potato and courgette Provençale

or

Steamed turbot with Champagne cream sauce, sautéed spinach, vine tomatoes, crispy kale

or

Wild mushroom fricassée set in puff pastry, sweet potato mash, ginger butter sauce

DESSERT

Traditional Christmas pudding with brandy sauce

or

Baked Alaska with berry compote and toasted almonds

or

White chocolate millefeuille with dark chocolate brownie

or

Bea Tollman's vanilla cheesecake with honeycomb ice cream

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Truffle stuffed Somerset Brie

Served with a glass of Burmester vintage port or Scotch whisky

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Coffee, Mince Pies and Petits Fours