

Christmas Day Lunch 2020

£135 per person

Champagne and canapés



Starters

Wild mushroom soup with beetroot croutons and chive oil

Or

Seared loin of venison, warm potato salad, shallot and cassis dressing

Or

White crabmeat timbales with spicy salsa and lemon mayonnaise

Or

Lentil and quinoa salad with grilled baby vegetables, pink grapefruit dressing



Main courses

Traditional maple roasted Norfolk turkey with chestnut stuffing, roast potatoes, red cabbage, Brussels sprouts and chipolatas

Or

Fillet of beef with herb crust,
smoked mash, baby onions, lardons, Madeira sauce

Or

Grilled halibut with king prawn tempura,
potato and onion cake, ginger butter sauce

Or

Sweet potato and Jerusalem artichoke fricassée,
blue cheese croquettes, truffle dressing



Desserts

Traditional Christmas pudding with brandy sauce

Or

Chocolate and berry fondant with vanilla ice cream

Or

Apple tarte tatin with cinnamon cream

Or

Coffee meringue with walnut brittle



Goat's cheese wrapped in filo with red pepper dressing
Served with a glass of Burmester vintage port or Scotch whisky



Coffee, Mince Pies and Petits Fours

If you require information on the allergen content of our foods please ask a member of staff and they will be happy to help you