



Christmas Day Menu 2021



Adult £125^{pp} | Child £60^{pp}

Selection of Chef's Canapés
A glass of Champagne on arrival

Starters



Lightly Curried

Pumpkin Soup (V)

coriander, pumpkin seeds, granary roll

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Smoked salmon mousse (GFA)

cucumber relish and rye crisp

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Cranberry and Goats

Cheese Tartlet (V)

served with a dressed rocket salad

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Rosette of Melon (V, GFA)

ginger, port vinaigrette

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Homemade Game Terrine (GFA)

quince puree, crispy ciabatta toast

Mains



Buttered Organic Roast

Norfolk Turkey (GFA)

rosemary roast potatoes, pigs in blankets,
traditional chipolatas, cranberry jus

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Roast Fore Rib of Beef (GFA)

cooked pink, Yorkshire Pudding,
red wine gravy

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Wild Sea Bass (GFA)

crushed Jersey royals and sauce vierge

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Wild Mushroom and

Chestnut Pithivier (V)

stilton sauce

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Vegan Beetroot and

Shallot Tarte Tatin (VG)

herby new potatoes

*Bowls of seasonal vegetables and
Brussel sprouts for the table*

Desserts



Traditional Christmas Pudding

rum soaked fruits, VSOP
brandy butter cream

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Clementine Crème Brûlée (GFA)

pecan ginger bread shortbread

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Santa's Sherry Trifle

mulled wine jelly, topped with
toasted almonds and crushed
Amaretto biscuits

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Bailey's Bread and Butter Pudding

chocolate custard

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Norfolk Cheeses and Biscuits (V, GFA)

Smoked Dapple, Coppy's Cloud, Wensum
White, Binham Blue, Lincoln Poacher, grapes,
celery, apple chutney

*Freshly Brewed Coffee
and Tea and Mince Pies*

Please note, this menu is subject to change. Please notify us in advance if you have any dietary intolerances or allergies we should be aware of. Due to our processes we CANNOT 100% guarantee allergen free ingredients or environment. We do our best to remove shot and bones from game & fish, there may however be a small possibility that some remain.

