



CHRISTMAS DAY MENU £110 PER PERSON

CHAMPAGNE & CANAPES

Adnams Champagne
Ox cheek doughnut
Smoked eel and nori wrap
Bubble and squeak croquette

Starters

- (v) Black truffle and mushroom arancini, black garlic, Jerusalem artichoke velouté, Parmesan
- Adnams Copper House gin cured halibut, pickled cucumber, caviar, wasabi, nori and sesame cracker
- Smoked quail, walnut, Mr Barrett's honey roasted fig, quail tartlet, chicory, apple, Binham blue

Mains

- Butter roasted free range Norfolk turkey or Nene Valley venison loin, served with festive trimmings
- Roast fillet of Loch Duart salmon, soft pine nut and herb crust, buttered Maris Peer potatoes, Cavalo Nero, caper and lemon butter sauce split with dill oil
- (v) Salt baked celeriac, tarragon and caramelised onion Pithivier, roasted onion purée, Tenderstem broccoli, celeriac and tarragon sauce

Pudding

- (v) Dark chocolate, cherry and Adnams Both Barrels Christmas pudding, caramel sauce, vanilla ice cream
- (v) Baileys cheesecake and white chocolate choux bun, orange confit, Baileys ice cream
- Selection of British artisan cheeses, biscuits and tracklements

Our menus are locally sourced, responsibly produced and sustainably delivered

(pb) = Plant Based / Vegan (v) = Vegetarian (gf) = Gluten Free (gfa) = Gluten Free Available
For allergy information, please speak to a member of our team.
Adults need around 2000 Kcals a day.