

## Christmas Eve Menu

£55 per person

### Arrival drinks and snacks

Devils on horseback, hash brown, Ortiz anchovy, picked samphire, mushroom & truffle tartlet

### Starters

- (gf) Cromer crab bisque, roast prawn, potato and seaweed 'croutons'
- (pb, gf) Poached pear, salt baked beetroot and pickled walnut salad, Gro bros leaves, toasted seeds, tarragon oil
- (gf) Crispy fried Blythburgh pork belly, spiced apple, bitter leaves, pickled shallot

### Mains

- (gf) Slow cooked Anglian beef feather blade, bone marrow and truffle mashed potato, tallow confit carrot, cavalo nero, Broadside jus
- (gf) Roast Loch Duart salmon fillet, hazelnut and herb crust, roast celeriac purée, gem lettuce, stem ginger and cranberry beurre blanc
- (pb, gf) Cauliflower pakora, lentil dahl, coriander and tamarind chutney, pilau rice, poppadom

### Pudding

- (gf, v) Mr Barrett's late harvest honey mousse, Pedro Ximenez soaked sultanas, roasted hazelnuts
- (pb) Dark chocolate chestnut and caramel torte, cranberry compote, berry sorbet
- (gf, v) Baron Bigod brie cheesecake, fig and stem ginger compote, walnut crumb

Our menus are locally sourced, responsibly produced and sustainably delivered