

CHRISTMAS DAY LUNCH

A Welcome Drink on Arrival

Amuse Bouche of Smoked Fish Mousse Topped with Langoustine

STARTER

Whisky Cured Salmon with Lemongrass Puree, Pickled Vegetables and Tomato Mousse

Honey Roasted Pork Belly with Roasted Baby Beetroot, Confit of Leek, Ham Hock Bon Bon,
Crispy Bacon and Port Jus

Carpaccio of Beef and Venison Fillets with Slow Roasted Cherry Tomatoes,
Breaded Stilton and Truffle Dressing

Smoked Haddock and Clam Soup topped with Poached Quails Egg

Warm Goats Cheese, Fig and Onion Tart, Finished with Honey Roasted Fig

MAIN COURSE

Fillet of Halibut with Fondant Potato on Baby Spinach with Norfolk Mussels,
Brown Shrimps and Tiger Prawns served with Lemon Butter Sauce

6oz Fillet Steak Chargrilled Pink on Celeriac Puree with Chateau Potatoes,
Roasted Root Vegetables and Red Wine and Oyster Mushroom Jus

Roast Norfolk Turkey Served with a Chipolata Sausage,
Roasted Garlic and Pancetta Stuffing and Game Chips

Lamb Fillet on Rosemary Mash, Honey Glazed Carrots, Roasted Shallots and Redcurrant Sauce

Butternut Squash, Baby Spinach and Shittake Mushroom,
Pearl Barley Risotto with Gruyere Cheese Beignets

Served with Duck Fat Roasted Potatoes, Minted New Potatoes and a Selection of Vegetables

DESSERTS

Our Own Traditional Christmas Pudding with Rum Sauce

Chocolate Orange and Rum Torte Topped with Blood Orange Ice Cream and Chocolate Meringue

Raspberry and Champagne Delice on Raspberry Sauce with Brandy Snap Basket,
Vanilla Mascarpone and Redberry Macaroon

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Coffee and Hand Finished Mince Pies

Adults £90.00 | Under 12 - £50.00 | Under 2 - £21.00