

# Christmas day lunch menu

Welcome glass of champagne & festive amuse bouche

## STARTERS

Roasted Field mushroom, green onion, thyme butter, porcini & truffle consommé (v)

Smoked duck terrine, pickled radish, blackcurrant gel, toasted brioche

Salmon gravadlax, lemon yoghurt, heritage beetroot, dill, blini

Goat cheese mousse, roasted heritage beets, toasted walnuts (v)

*- All served with crusty warm artisan roll, whipped salted flavoured butter -*

## MAINS

Roast Norfolk Bronze Turkey, pork & chestnut stuffing, fondant potato, charred sprouts, honey glazed heritage carrots, mulled spiced cranberry sauce, turkey jus

Pan roasted monkfish, crushed potato, fennel, Champagne sauce (gf)

Butternut squash & spinach Wellington crispy artichoke, sweet onion, watercress emulsion (v)

## PRE DESSERT

Gingerbread Macaroon

## DESSERTS

Traditional Christmas pudding, Bailey's crème anglaise (v, gf)

Chocolate mousse & cherry tart, clotted cream ice cream (v)

A curated board of British farmhouse cheeses with water biscuits, grapes, chutney (v)

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Freshly brewed tea & coffee with luxury mince pies



**£150 PER PERSON**

**4-12 YEARS — £60 PER PERSON**

**UNDER 4 YEARS — £20 PER PERSON**

*Menus may be subject to change based on food item availability.*

