



# CHRISTMAS DAY MENU

£120 p/p (£50 for children)

All tables must be pre ordered

---

Glass of Nyetimber Classic Cuvée

---

## AMUSE BOUCHE

Celeriac Soup vgo, gf  
Parsnip crisps, truffle oil

---

## STARTERS

Pan Roasted Scallops gfo  
Chorizo, pea puree

White Pudding Salad  
Spinach, duck egg, bacon

Mushroom & Chestnut Paté ve gf  
Cranberry caviar

---

## MAINS

Roast Norfolk Turkey gfo  
Pigs in blankets, chestnut stuffing, garlic roast potatoes, seasonal vegetables & gravy

Sweet Potato & Walnut Roast ve gf  
Thyme fondant, tenderstem broccoli, vegan jus

Salmon Wellington  
Caviar cream, samphire

Grilled Venison Loin gf  
Potato gratin, fine beans, plum jus

---

## DESSERTS

Dark Chocolate Mousse gf  
Kirsch cherries

Christmas Pudding  
Brandy sauce

Spiced Winter Fruit Compôte vgo gfo  
Crispy filo pastry, vanilla ice cream

---

## CHEESE & PETITE FOURS

---

(gf) gluten free (v) vegetarian (ve) vegan (gfo) gluten free option available (vgo) vegan option available

Please let us know if you have any allergies or intolerances. A full allergen menu is available on request. All dishes are freshly prepared in house, we cannot guarantee the absence of all allergens. Calorie information may fluctuate, the recommended daily intake for an adult is 2000kcal.