



# CHRISTMAS DAY MENU

£120 per person

Available to any tables wishing to join us on Christmas day.

All tables must be pre-ordered. £75 for children.

## ON ARRIVAL

Nyetimber Classic Cuvée

## AMUSE-BOUCHE

Chestnut & Winter Truffle Muffin v

## STARTERS

Herefordshire Beef Carpaccio, Black Garlic, Winter Truffle & Parmesan \*

Potted Oyster Mushrooms, Redcurrants & Toasted Sourdough \*\* ve

Seared Scallops, Staithe Smokehouse Rillettes Roasted Cauliflower & Parsley \*

## MAINS

Roast Norfolk Bronze Turkey

Pig in Blanket, Brussels sprouts, carrot, parsnip, roast potatoes,  
cranberry sausage stuffing, gravy \*\*

Native Lobster & Prawn Gratin

Lemon hollandaise, confit tomatoes, potatoes \*

Roast Heirloom Beetroot & Field Mushroom Tart

Crispy kale, maple glazed carrots, winter greens \* ve df

Beef Fillet Steak, Braised Ox Cheek & Crispy Potato  
Terrine

Celeriac, beef jus, roasted onion \*

## DESSERTS

Mulled Wine Poached Pears, Candied Walnuts \* ve

Christmas Pudding & Brandy Custard \*\*

Dark Chocolate Orange Tart, Grand Marnier Chantilly Cream \* vo

## TO FINISH

Cheese & Petit Fours \*\*

(\*) non-gluten containing ingredients (\*\*) dish can be altered to non-gluten containing ingredients (v) vegetarian (ve) vegan (df) dairy free Please let us know if you have any allergies or intolerances. A full breakdown is available on request. All dishes are freshly prepared in house, we cannot guarantee the absence of all allergens. A discretionary service charge of 12.5% is added to your bill.