

Duke of Wellington

Christmas Day

Selection of homemade breads, dips & butters for the table
Gluten, Dairy (DF & GF on request)

Salt baked celeriac soup, parmesan twist & chive oil
Gluten, dairy

Chicken liver parfait & cranberry butter, toasted brioche & onion chutney
Gluten, Dairy, Sulphites

Grilled halloumi, & pearl barley salad, green beans, pomegranate & herb dressing
Gluten, Dairy

Lightly cured & smoked salmon, lemon gel & avocado mousse
Fish, Dairy (DF on request)

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Traditional roast free-range Norfolk bronze turkey, chestnut & cranberry stuffing,
chipolatas, duck fat roast potatoes, seasonal vegetables & gravy
Gluten, Dairy (GF & DF on request)

Roast vegan turkey with wild rice stuffing, roast potatoes & seasonal vegetables
Vegan, Gluten, Soya (GF on request)

Black treacle marinated beef fillet, dauphinoise potato, king prawn, parsnip purée, crispy kale & thyme jus
Gluten, Dairy, Crustaceans (GF on request)

Pan-fried Atlantic halibut fillet, samphire, chorizo & clam cassoulet
Dairy, Fish, Molluscs, Gluten Free

Sun blushed tomato polenta, chargrilled artichokes, tenderstem broccoli & rocket pesto
Dairy, Gluten Free (Vegan on request)

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White chocolate cheesecake
Crispy caramel & salted caramel ice-cream
Gluten, Dairy, Nuts

Chocolate & raspberry tart
Raspberry gel, lemon balm, vanilla ice-cream
Vegan, Soya, Gluten & Dairy Free

Vegan coconut panna cotta
Vanilla meringue, passionfruit & pineapple
Eggs (Vegan on request)

Christmas pudding
Brandy sauce & vanilla ice-cream (vegan option available)
Dairy, Sulphites, DF & GF available

British cheese selection
Crackers, onion marmalade & celery
Gluten, Dairy, Celery, GF available

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Mince pies, tea & coffee