

# Christmas Day Lunch

£115.00 per head **ADULT**

£57.50 per head **CHILD** (under 12 years of age)

A selection of homemade breads, oils and dips on arrival

## To Start:

Cider & Onion Soup  
Apple julienne, herb oil & parmesan twist **D, G, Su, CGF**  
Duo of Duck  
Confit duck leg croquettes, smoked duck breast, apricot puree,  
savoury granola **G, Su**  
Pan - Seared Scallops with Parsley & Garlic Butter  
Crispy streaky bacon & pea puree **Mo, D, CDF**  
Celeriac Gratin  
Cream sauce, pickled radish & cashew cheese **N, Su, Mu, Ve**

## The Main Event:

Roast Free Range Norfolk Turkey  
Pigs in blankets, pork & cranberry stuffing, roast potatoes, seasonal vegetables  
& gravy **G, D, CGF**  
8oz Beef Fillet Tournedos  
Smoked mashed potatoes, green beans, chicken liver parfait, wild mushroom,  
silver skin onions & red wine jus **D, G, Su, CGF**  
Fillet of Halibut  
Herb & chilli cous-cous, butter spinach, mussels & sauce vierge **F, Mo, G, Su, D, CDF, CGF**  
Red Pepper, Courgette & Lentil Wellington  
Parsnip puree, tenderstem broccoli, new potatoes, carrots & gravy **Ve, GF**

## To finish:

Christmas Pudding  
Brandy sauce & vanilla ice cream **G, D, CGF**  
Dark Chocolate Spheres  
Vanilla sponge, chocolate mousse, kirsch cherries, cherries  
& clotted cream ice cream **G, D, E, Su, So**  
Mulled Fruits Crème Brûlée  
Vanilla tuille biscuit & caramel fudge **D, E, G, Su**  
Cheese board  
British cheese selection, crackers, onion chutney, grapes & celery **D, G, CGF**  
Coffee, Mince Pies & Petit Fours at the end of the meal