



## Starters

Lightly spiced parsnip soup, coriander yoghurt, parsnip crisps,  
micro coriander and oil (V)

Hot smoked salmon, baby beetroots, split wasabi buttermilk and chive dressing

Pressed pork terrine, textures of apple, artichoke, bitter leaves

## Mains

Roasted winter vegetable galette, smoked cheese bonbon,  
fondant potato, vegetarian, jus winter leaf (V)

Slow cooked breast of Norfolk turkey, braised leg, apricot and sage stuffing, pig in blanket,  
roasted potatoes, sautéed sprouts, maple glazed carrot, braised red cabbage, turkey jus

Loin of bass, herb mousseline, fondant potato, buttered sprout, celeriac puree,  
keta and herb butter sauce

## Desserts

Classic Christmas pudding, orange marmalade, brandy anglaise

Pannetone trifle, mascarpone mousse, cranberry sauce, white chocolate ice cream

Port poached pear, caramel sauce, fruit sponge

3 course menu with crackers and mince pies £57.50

4 course menu with crackers and mince pies £70.40

If you would like a 4 course menu, please choose an additional starter from the  
function menus.

All prices are exclusive of VAT