

C H R I S T M A S G R O U P
M E N U

Jerusalem artichoke velouté

braised trompettes, truffle mascarpone

*

Duck, pork and pistachio pressing

cranberry chutney, sourdough

*

Cornish cod loin

dill, beurre blanc, samphire

Slow cooked ox cheek 'bourguignon'

lardons, baby onion, chestnut mushrooms, horseradish mash

*

Pan fried Plaice

leek fondue, black truffle, beurre rouge

*

Roast Norfolk bronze turkey (for the whole table)

roast potatoes, parsnips, sprouts and chestnut stuffing sausage roll, pigs in blankets, turkey gravy

*

Vegetarian option on the day from A la Carte menu

Christmas pudding

brandy custard

*

Mulled wine cheesecake

poached winter fruits, clementine sorbet

*

Caramelised white chocolate mousse

coffee and chestnut

Lunch £55