

Prosecco on Arrival

Wild Mushroom & Truffle Soup, Crispy Onions and Cheese Straw

Starter

Thick Cut Smoked Salmon, Horseradish Cream Cheese, Salmon Caviar & Sourdough

Duck Liver Pate, Burnt Apple Puree, Candied Walnuts & Pickled Carrots

Salt Baked Celeriac with Pickled Celery, Toasted Hazelnut & Truffle Beurre Blanc

Gin & Lemon Sorbet

Main

Herb Crusted Cod Loin, Saffron Creamed Potatoes, Buttered Temderstem Broccoli & Lobster Bisque

Roasted Norfolk Turkey;

Served With Roasted Potatoes, Yorkshire Pudding, Sweet Potato Puree, Creamed Savoy Cabbage, Honey Glazed Carrot, Cauliflower Cheese, Honey Glazed Beetroot, Chantenay Carrots, Buttered Leeks & Kale, Red Wine Gravy.

Chestnut & Mushroom Parcel:

Served With Roasted Potatoes, Yorkshire Pudding, Sweet Potato Puree, Creamed Savoy Cabbage, Honey Glazed Carrot, Cauliflower Cheese, Honey Glazed Beetroot, Chantenay Carrots, Buttered Leeks & Kale, Red Wine Gravy.

Pan Roast Rump of Lamb, Potato Dauphnoise, Tenderstem Broccoli, Minted Pan Gravy & Creamed Cavolo Nero

Dessert

Spiced Apple Struddle, Calvados Sultanas & Cinnamon Ice Cream

Rich Double Chocolate Delice, Cherry Mascopone Ice Cream & Chocolate Tuile

Selection of British Cheese, Homemade Chutney, Celery, Grapes & Crackers

Tea Or Coffee, Homemade Petit Fours

