



## CHRISTMAS DAY MENU

£89.95

## STARTER

Christmas spiced roast celeriac & coconut soup, fresh coriander coulis Duck terrine, horseradish chantilly cream, roast plums & sourdough bread Pan fried scallops, parsnip mousse, black pudding with pomegranate dressing Twice baked stilton soufflé with chicory, walnut & poached pear salad King prawn & avocado cocktail, marie rose sauce, melba toast

## MAINS

Roast free range, hand-carved, Norfolk turkey breast with chestnut stuffing, chipolatas, seasonal vegetables, roast potatoes, cranberry sauce & gravy

Pan fried filet of halibut, cavolo nero, saffron lemon butter, mussel vegetable sauce

Slow cooked lamb rump, marinated in malbec wine, crushed bubble & squeak, green beans, red currant jam & mint gravy

Homemade potato gnocchi, sauteed pak choi, vegetable ratatouille, creamed sweet chilli ginger sauce with grated parmesan

9oz Filet steak, potato dauphinoise, winter green vegetables & peppercorn sauce

## DESSERT

Traditional Christmas pudding with Grand Marnier™ brandy sauce Cinnamon spiced apple crumble with fresh cream Chocolate fondant with cherry compôte Baileys<sup>™</sup> panna cotta, shortbread biscuits with strawberry drizzle Stilton, mature cheddar & brie cheese board with quince jelly & biscuits

Please inform the duty manger if you have any special dietary requirements or if you are sensitive to or allergic to any of our ingredients.

A discretionary service charge of 12.5% will be added to your bill