



Christmas Day Menu

£100 | £42.50 children

Amuse Bouche

Duck pastrami with cherry jelly on rye crisp bread
Cromer crab, compressed apple, curried onion mayonnaise (gf)
Baron bigod gougere with plum chutney (v) (gf)



To Start

Caramelised Jerusalem artichoke velouté, burnt pear and toasted hazelnuts (pb) (gf)
Cranberry, port and Binham blue pithivier, brussels sprout, apple, and walnut salad (v)
Lobster cocktail, crab and seaweed fritter, avocado and gem lettuce (gf)
Pheasant, apricot and pistachio terrine, spiced plum and ginger compote, bitter leaf salad (gf)



Mains

Roast crown of Norfolk black turkey, dark meat stuffing, swede and brown butter puree, cranberry sauce and pigs in blanket (gf)
Potato and truffle terrine, thyme roasted cep mushrooms, braised leeks, baron bigod gougere, caramelised white onion puree, red wine jus (v) (gf) (pb available)
Pan roasted fillet of turbot, apple and bone marrow crust in a red wine sauce, celeriac puree, sprouts top and lovage oil (gf)
Hereford beef fillet and wild mushroom Wellington, jerusalem artichoke and truffle puree, cavolo nero cabbage, shaved chestnut and horseradish

Main courses are served with all the trimmings; goose fat roast potatoes, spiced braised red cabbage, brussels sprouts with pancetta and almonds, orange and thyme glazed parsnips (pb option available)



Palate Cleanser

Lemon sorbet topped elderflower gin and lime zest
or
Lemon sorbet topped elderflower syrup & lime zest



Puddings

Traditional Christmas pudding, spiced fig and plum puree, candied walnuts, brandy sauce (v) (gf)
English sherry trifle, raspberry and rose jelly, madeira sponge, vanilla custard and chantilly cream served with candied angelica and a Norfolk raspberry sorbet (v)
Dark chocolate and Morello cherry marquise, cherries, brandy snap tuille, cherry sorbet, caramelised white chocolate crumb (v) (gf)
Spiced pear, quince and sloe pavlova, candied tarragon, bergamot sable breton (pb) (gf)



To Finish

Port soaked Stilton, honey roast figs, crackers, celery (v)
or
Box baked baron bigod, candied walnuts, spiced fig and plum chutney, sourdough.
(to be taken for the whole table) (v)

If you have specific dietary requirements or require allergy information, please ask. Please be aware that food containing allergens is prepared and cooked in our kitchen.

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

V (vegetarian) PB (plant based) GF (gluten free)