

Festive Feasting Menu 2020

Starters

Parsnip & Sage Soup (V)

Sage crisps, truffle foam

Coarse Chicken Liver Pâté

Quince jelly, ciabatta toast

Imperial Prawn Cocktail

Marie Rose sauce, lemon wedge, bread & butter

Cranberry, Brie & Onion Tart (V)

Mixed leaves, cranberry syrup

Mains

Roasted Bronze Norfolk Turkey

Bacon wrapped chipolata, chestnut stuffing, cranberry sauce, duck fat roasted potatoes

Fillet of Beef

Creamed potato, Bourguignon sauce

Fillet of Scottish Salmon

Spinach & crab potato cake, shellfish sauce

Celeriac, Spinach & Artichoke Pithivier (v)

Puff pastry, mushroom jus

All served with a selection of seasonal vegetables

Desserts

Imperial Christmas Pudding

Brandy infused crème anglaise

Duo of local Cheese

Winter chutney and biscuits

Triple Chocolate Brownie

Salted caramel, raspberries & popcorn

Orange & Mascarpone Cheesecake

Orange gel, honeycomb, speculaas crumb

Price per person: £39.50 including Christmas cocktail or bottle of beer on arrival, half a bottle of house white, red or rosé per guest on the table, plus coffee & mints.