



Christmas Day Menu

Snacks

Venison shoulder croquette, beetroot relish **DF GF**

Oak-smoked haddock arancini, coronation sauce **GF**

Salt baked celeriac, date caramel, pickled pear **GF VG**

Small Plates

Beetroot & apple cured chalk stream trout, champagne pickled cabbage, linseed cracker **GF DF**

Roscoff onion soup **VG GFA**

Thetford black pork & pistachio terrine, date, prosciutto **GFA**

Mains

Roast Shalford turkey, pigs in blankets, apricot & chestnut stuffing, cranberry sauce, gravy **GFA**

Brussel sprouts & pancetta, roast potatoes, honey glazed seasonal roots

Miso marinated monkfish, sea vegetable & mussel broth, crispy Cavolo nero **GF**

Butternut squash & mushroom pithivier, tempura enoki, parsley & celeriac cream **VG**

Beer braised ox cheek, rosti chip, fennel & sprout top remoulade, shallot **GF**

Desserts

Lillypud Christmas pudding, brandy custard, poached clementine **VG GF N**

Black cherry & kirsch trifle

Dark chocolate marquise, orange crème fraîche, tiffin

Afters

Tea, coffee & petit fours

Quince pate de fruit **GF VG**

White chocolate & Westleton lavender truffle **GF**

Pistachio & cranberry nougat **GF N**

V Vegetarian **VG** Vegan **GF** Gluten Free **DF** Dairy Free **A** Available **N** Contains Nuts

Please let a team member know of any allergies or dietary requests