



CHRISTMAS DAY MENU

£95 Per Adult / £45 Per Child Under 12

BEFORE

Bread For The Table

START

Jerusalem Artichoke Soup, Vegan Pesto, Crispy Shallots, Sourdough VG GFA

Smoked Suffolk Duck Breast, Waldorf salad, Walnuts, Caper Sultana Dressing GF

Chalk Stream Trout Crumpet, Creme fraiche, Cucumber, Beetroot Ketchup GFA DFA

MAIN

Barsham Stout Robin Braised Hereford Short Rib, Truffle Mash, Roasted onions. GF

Lion's Mane Mushroom Steak, Pickled Heritage Carrots, Beetroot Terrine, Norfolk Brussel Tops.
VG

Roast Halibut, Celeriac Puree, Potato Rosti, Anchovy Emulsion GF

Roast Shalford Turkey, Pigs in blankets, Chestnut Apricot Sage Stuffing, Cranberry Sauce,
Gravy. GFA

For the Table Sprouts, Roast Potatoes, Honey Glazed Seasonal Roots.

DESSERT

Dark Choc Delice, Salted Hazelnut Praline Mousse GF

Vegan Christmas Pudding, Clementine Sorbet Or Brandy Custard VGA

Clementine Posset, Cranberry, Ginger Spiced Shortbread GFA

AFTERS

Teas & Coffees

Mince Pies