



Starters

Confit salmon, beetroot goat's cheese mousse, dill and buttermilk split sauce, compressed cucumber, beetroot tuille

Ham hock and pear terrine, piccalilli, crispy pork skin

Roasted red pepper, sweet potato and paprika velouté, crème fraîche, curry oil (Vegan)

Mains

Slow cooked breast of norfolk turkey, cranberry and sage stuffing, pig in blanket, roast potatoes, sautéed sprouts and pancetta, crushed swede, maple glazed carrot and turkey jus

Roasted stone bass on a root vegetable and pearl barley risotto, parsley puffed cracker, sautéed trompette noir

Beetroot wellington with mushroom and shallot balsamic duxelles, roast potatoes, sautéed sprouts, crushed swede, maple glazed carrot and vegetarian jus (vegan)

Desserts

Christmas pudding with brandy custard

Mandarin glazed white chocolate cheesecake, génoise sponge, passionfruit gel, orange sorbet

Terrine of roasted pineapple, mango crème, seeded granola, crispy meringue, burnt maple ice cream (vegan)

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3 course menu with crackers and mince pies £50.70

4 course menu with crackers and mince pies £62.10

If you would like a 4 course menu, please choose an additional starter from the function menus.

All prices are exclusive of VAT