



Christmas Day Menu

Prosecco & canapes on arrival

STARTERS FROM THE BUFFET TABLE

Chef's choice of seafood & cold meats including: Oak smoked & whole poached salmon, Norwegian prawns, crevettes, lobster & crab

Homemade pates, selection of chef's salads & fruit platter

MAIN COURSE

Roast Norfolk black stag turkey (GFO)

Seasonal trimmings, pan juices

Pan seared beef tenderloin (GF)

Potato gratin, crushed green peppercorns, brandy, thyme & cream sauce

Oven roast lamb noisette (GF)

Black lentil & confit tomato, rosemary & red wine jus

Pan seared fillet of turbot (GF)

White truffle oil, cauliflower puree, sauteed spinach, saffron & white wine cream emulsion

Grilled stuffed potato skin (V VEO GF)

Filled with spinach, mushroom & feta cheese, pomegranate & tahini dressing

Nut roast (V VEO)

Served with roast potatoes, seasonal vegetables & vegetarian gravy

CHEF'S SELECTION OF DESSERTS

Including festive fruit & nut pudding & cheese platter with grapes & biscuits

Followed by tea, coffee & mince pie

£80.00 per person

A pre order is required for the main course only
Deposit of £40.00 per person payable on booking.
Children's menu available on request.

