



## Starters

Roasted onion and thyme veloute, garlic croutons, chive oil (GF, VE)

Cured loin of salmon, compressed cucumbers, citrus cream cheese, pickled mouli, caviar, celery cress

Set chicken liver pate, spice plum gel, toasted seeds, dressed leaves

## Mains

Wild mushroom and truffle pithivier, roast potatoes, sautéed sprouts, crushed swede, maple glazed carrot and vegetarian jus (VE)

Slow cooked breast of norfolk turkey, braised leg, apricot and sage stuffing, pig in blanket, roast potatoes, sautéed sprouts, maple glazed parsnips, roasted carrot and turkey jus

Herbed butter baked stone bass, roasted squash and sage risotto, pickled golden raisins, pea cress

## Desserts

Classic Christmas pudding with orange marmalade and brandy anglaise

Chocolate delice, cherry and kirsch gel, dark chocolate snow, vanilla ice cream (GF, VE)

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

~~~

3 course menu with crackers and mince pies £52.20

4 course menu with crackers and mince pies £64.00

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

All prices are exclusive of VAT