

# Christmas Menu

£55 per head  
3 Course Menu

Glass of fizz on arrival  
Smoked salmon & cucumber canapé

## STARTERS

**Cornish crab on toast**  
brown crab butter, fine herbs, lemon

**Beef carpaccio**  
aged parmesan, parsley root purée, parsnip crisp

**Salt baked beetroot**  
truffle goat's curd, hazelnut praline, apple, bitter leaves (V)

## MAINS

**Traditional roast Norfolk turkey**  
roast potatoes, sprouts & smoked bacon, chestnuts, roast carrots, bread sauce, turkey gravy

**Roasted haunch of venison**  
charred pear, black pepper, savoy cabbage, truffled parsnip

**Grilled Sea bream**  
crispy squid, caponata, squid ink, lemon dressing

**Cauliflower & ricotta tortellini**  
capers, raisins, brown butter vinaigrette (V)

## PUDDINGS

**Christmas pudding**  
brandy butter, vanilla custard (V)

**Red wine poached pear**  
mulled wine syrup, toasted almonds, mascarpone (V)

**Valrhona chocolate pot**  
crème fraîche, honeycomb, salted caramel (V)

**Add a cheese course for £4/person (V)**

## AFTERS

**Coffees & Teas**

**Mince pies & chocolate truffles for the table (V)**