

Christmas Day MENU

Champagne & Canapés

Amuse-Bouche

Artichoke velouté, Pinney's of Orford smoked eel, chive

Starter

Norfolk quail, celeriac, BBQ savoy cabbage

Main Course

Roast turkey crown, confit leg, roast potatoes, pigs in blankets, glazed carrots, brussel sprouts & jus Fillet of turbot, braised leek, fennel, black garlic, champagne cream, chervil

Dessert

Lemon sorbet, pistachio Christmas pudding, brandy butter, vanilla crème anglaise

Petit fours & coffee



Please ask a member of staff for allergen details.

