

Christmas Day Menu

Glass of Bubbles on arrival

-and on your table-

Our famous Lattice Crisps - Turkey flavour (ve)

Kune Kune Sausage Rolls - Plum Ketchup

Cheese and Onion Plaits (v)

Choose a Starter

Purple Sweet Potato Samosas- *Guac n Mole (ve)*

Soup - *Wild Mushroom and white truffle with Cropwell Bishop Stilton Cheese straw and Duxelle de MonksWood (v)*

Pate - Duck and Pancetta Parfait with fig Chutney, pistachio praline and Melba toast

Lobster Cocktail - *with Prawns and Crayfish*

Beef Carpaccio - Wildfell Wagyu, Old Winchester Cheese, Salsa Verde and a Bit of Bread

Choose a Main

Choose 2 meats

*Butter Basted Kelly Bronze **Turkey**

*Wagyu **Topside** (cooked Pink)

*50 Hour Wagyu **Brisket** (med/well)

*Christmas Treacle Smoked **Gammon**

or

Black Oak Embered Wild Alaskan **Salmon** and Scallops, Norfolk Keepers, Hollandaise
Roast tart of **Beetroot**, fennel with sunflower, spelt and Barley (ve)

All served with our famous Christmas sides to suit including indulgent Cauliflower Cheese!

Choose a Dessert

Sticky figgy pudding - *Clotted Cream Ice Cream, Cinnamon Crunch, brandy butterscotch sauce (v)*

Cheesecake - *Coconut Based with Clementines and Mango (ve)*

Half Baked Brownie - *Horlicks Ice Cream, Toblerone Caramel Sauce, Chocolate Soil (v)*

Tropical Pavlova - *Vanilla Chantilly on Homemade Meringue with Rum Soaked Fruits (v)*

Christmas Pudding - *Brandy Butter Custard*

Selection from Santa's Trolley

A very Sexy Cheeseboard | Homemade Chocolate Box | Coffee and Viennese Mince Pies

£85 per person (Kids £45)

If you have a food allergy, intolerance, or sensitivity, please speak to your server before ordering your meal. Please be aware that our kitchen contains allergens of all kinds so we cannot guarantee that any one dish can be free of traces of any allergen.