



AMUSE BOUCHE

- Smoked Salmon Belini with Creme fresh and Dill. (gf)
- Cucumber Cups filled with whipped Feta & herbs. (vg)
- Mini Beef Tartar served with toast and quails egg.

STARTERS

- Smoked Salmon Roulade, Horseradish Creme Fresh, Cucumber Ribbons and Dill oil. (gf)
- Chestnut and Wild mushroom Veloute, truffle cream and toasted sourdough.
- Hunters Game Terrine, Picalilli, Sourdough crisp and winter leaf salad.
- Goats Cheese & Beetroot Tart, with candied Walnut and orange reduction. (vga)

MAIN

- Roasted Norfolk Turkey, with sage & onion Stuffing, pigs in blankets, goose fat roast potatoes, roasted winter vegetables covered with a rich Turkey Jus. (gf)
- Beef Wellington with Douphinouse potatoes, glazed Chantarray Carrots, tenderstem Broccoli and Red Wine Jus.
- Pan Seared halibut with Champagne beurbanc, buttered spinach and fondant potatoes. (gf)
- Butternut Squash and Chestnut Risotto, truffle and parmesan crisps, sage leaves and basil oil. (vg)

DESSERTS

- Traditional Christmas Pudding, Brandy Sauce & Rum Soaked Raisins. (gf)
- Homemade Sherry Trifle
- Vanilla Pannacotta, mulled wine poached pear and Almond. (gf)
- Local Cheese selection with quince Jelly, Celery and crackers.

£90 PER PERSON, 50% DEPOSIT REQUIRED ON BOOKING