



## 2019 Christmas Menu £50.00

Beetroot, Gin and pink peppercorn marinated Scottish salmon with dill and cucumber  
or

Rabbit and ham hock terrine Persillé, sweet mustard dressing and pea shoots  
or

Ballotine of foie gras with fig and apricot mostarda, toasted brioche  
or

Honey and soused winter vegetable salad with whipped goat cheese on herb vinaigrette (V)  
or

Orange sweet potato soup with lovage pesto and herb croutons (V)



Sauted fillet of seabass, with celeriac purée, curly kale, steamed new potatoes, butter sauce  
or

Roasted bronze free-range Norfolk turkey, truffled a l'escoffier with roasted parsnips and chestnuts, maple-glazed Brussels sprouts, cranberry sauce, rosemary roasted potatoes  
or

Roast rump of Suffolk Blackface lamb caramelized root vegetables, pommes mousseline and Bleeding Heart root top rosemary jus  
or

Roast fillet of Charolais beef with slow braised beef, pommes mousseline and red wine fumet (supplement £5)  
or

Ricotta Gnocchi Parisienne, fricassée of garden vegetables, tomato and basil, toasted pine nuts (V)



Winter berry parfait with langue de chat tuile, raspberry coulis  
or

Dark chocolate delice with caramel sauce  
or

Christmas pudding with brandy crème Anglaise  
or

Raspberry Macaroon Heart with Cassis coulis



Coffee, mince pies and crackers

Food and allergies intolerance - before ordering please speak to our staff about your requirements.