



Christmas Party Menu

Warm bread & butter

Starters

Ham hock croquettes, burnt apple ketchup, baby watercress

Rosary goat's cheese, rainbow beets, blood orange, rocket,
toasted hazelnuts, citrus vin, dill | v/ve*

Potted hot smoked chalkstream trout with lemon, parsley & caper, baby watercress, sourdough toast

Crayfish & Atlantic prawn cocktail, Bloody Mary sauce, red chicory, fennel, avocado, dill

Mains

Norfolk turkey breast & thigh, chestnut & sausagemeat stuffing, pigs-in-blankets,
roast potatoes, parsnips and turkey gravy

Slow braised blade of Scotch beef, roast potatoes, braised red cabbage, Bourguignan red wine sauce
Mushroom, lentil & chestnut Wellington, braised red cabbage, mushroom, red wine & miso sauce | pb

Pan-fried sea bream fillet, parmentier potatoes, braised leeks, blood orange, fennel & dill dressing

Served with shredded Brussel tops & cranberries and honey & thyme chantenay carrots

Desserts

Chocolate & passion fruit roulade, pistachio crumb, sour cream & chocolate sauce

Clementine cake, candied peel, clotted cream

Christmas pudding, brandy cream, caramelised pecans

Biscoff cheesecake, blueberry sorbet

Artisan English cheeseboard - Colston Bassett stilton, Sussex Charmer & Baron Bigod brie -
crackers, membrillo, grapes, fig relish & chutney £3.00 supplement

Coffee or Tea

Chocolate petit four

£37.50 per person