



CHRISTMAS DAY

CANAPÉS WITH A GLASS OF FIZZ OR MOCKTAIL ON ARRIVAL

SUFFOLK HAM HOCK
CROQUETTE, PICCALILLI GEL

STAITHE SMOKEHOUSE SMOKED
SALMON, MINI BELLINI, YUZU
HONEY CRÈME FRAÎCHE,
EXMOOR CAVIAR

WHIPPED GOATS' CHEESE,
FIG RELISH, BEETROOT
TARTLET *V*

START

CELERIAC, HAZELNUT & BLACK TRUFFLE SOUP,
TOASTED FOCACCIA BREAD, BUNGAY BUTTER *GFO, V, N*

BRAISED DINGLEY DELL PORK BELLY, CALVADOS & BRAMLEY APPLE PUREE,
COMPRESSED GRANNY SMITH APPLE, PORK SCRATCHING *GF, DF*

GIN CURED CHALK STREAM TROUT, HORSE RADISH BUTTER MILK,
CUCUMBER, ELDERFLOWER, TROUT CAVIAR *GF*

MAIN

NORFOLK BRONZE TURKEY, DUCK FAT ROAST POTATOES,
PIGS IN BLANKET, RED WINE JUS *GFO*

FESTIVE NUT ROAST, ROAST POTATOES, VEGETABLE JUS *N, GFO*

ALL ROASTS SERVED WITH SEASONAL VEGETABLES, STUFFING & YORKSHIRE PUDDING

FILLET OF HEREFORD BEEF, POTATO GALLETTES, OXTAIL STUFFED ROSCOFF
ONION, BONE MARROW CRUMB, TRUFFLE JUS *GFO*

PANCETTA WRAPPED MONKFISH TAIL, CITRUS PICKLED FENNEL, BLOOD
ORANGE, BABY SPINACH, BLOOD ORANGE & CARDAMOM BEURRE BLANC *DF, GFO*

FINISH

TRADITIONAL CHRISTMAS PUDDING,
AGED COGNAC CUSTARD, RED CURRANT *GF, V, VGO, DFO, NFO*

VALHORANA CHOCOLATE MOUSSE, BLOOD ORANGE, HAZELNUT & SPECULOOS
CRUMBLE, PRALINE TUILEE *NFO*

BUTTERMILK PANNACOTTA, GLACE CHERRIES, CANDIED PISTACHIOS *GF, N, NFO*

FESTIVE CHEESE BOARD, MILLERS BISCUITS, SPICED APPLE CHUTNEY, CELERY,
FIG, CANDIED WALNUT, MUSCAT GRAPES *GFO, VO, N, NFO*

TEA, FILTER COFFEE & PETIT FOURS

£160.00 PER GUEST

A £50.00 NON-REFUNDABLE DEPOSIT PER GUEST IS PAYABLE UPON BOOKING
GUEST NAMES & MENU CHOICES DUE BEFORE THE 1ST DECEMBER

N - CONTAINS NUTS V - VEGETARIAN VG - VEGAN VGO - VEGAN OPTION
VO - VEGETARIAN OPTION GF - GLUTEN FREE GFO - GLUTEN FREE OPTION NFO - NUT FREE OPTION

PLEASE ADVISE US OF ANY DIETARY REQUIREMENTS OR ALLERGIES IN ADVANCE



CHRISTMAS DAY

YOUNGER DINERS (UNDER 12'S)

CANAPÉS WITH A MOCKTAIL ON ARRIVAL

SUFFOLK HAM HOCK
CROQUETTE, PICCALILLI GEL

STAITHE SMOKEHOUSE SMOKED
SALMON, MINI BELLINI, YUZU
HONEY CRÈME FRAÎCHE,
EXMOOR CAVIAR

WHIPPED GOATS' CHEESE,
FIG RELISH, BEETROOT
TARTLET *V*

START

CELERIAC, HAZELNUT & BLACK TRUFFLE SOUP,
TOASTED FOCACCIA BREAD, BUNGAY BUTTER *GFO, V, N*

SUFFOLK HONEY & SESAME CHICKEN SKEWERS, ITALIAN ROCKET *GF*

TEMPURA PRAWNS, SWEET CHILLI SAUCE

MAIN

NORFOLK BRONZE TURKEY *GFO*

FESTIVE NUT ROAST *N, GFO*

ALL ROASTS SERVED WITH SEASONAL VEGETABLES, STUFFING & YORKSHIRE PUDDING

HALIBUT GOUJONS, TRIPLE-COOKED CHIPS, GARDEN PEAS

4OZ FILLET OF BEEF, TRIPLE-COOKED CHIPS, ITALIAN ROCKET *GF*

FINISH

CHRISTMAS PUDDING, AGED COGNAC CUSTARD, CRANBERRY,
FIG & PORT COMPOTE *V, VGO, GF, NFO*

CHOCOLATE ALMOND BROWNIE, SALTED CARAMEL SAUCE,
MADAGASCAN VANILLA ICE CREAM *V, GF, N*

2 SCOOPS FROM A SELECTION OF ARTISAN ICE CREAMS & SORBETS *GF, V, VGO*

TEA, FILTER COFFEE OR HOT CHOCOLATE & PETIT FOURS

£85.00 PER CHILD

A £20.00 NON-REFUNDABLE DEPOSIT PER CHILD IS PAYABLE UPON BOOKING.
GUEST NAMES & MENU CHOICES DUE BEFORE THE 1ST DECEMBER

N - CONTAINS NUTS V - VEGETARIAN VG - VEGAN VGO - VEGAN OPTION
VO - VEGETARIAN OPTION GF - GLUTEN FREE GFO - GLUTEN FREE OPTION NFO - NUT FREE OPTION

PLEASE ADVISE US OF ANY DIETARY REQUIREMENTS OR ALLERGIES IN ADVANCE