



Gourmet CHRISTMAS

DINNER MENU

4 courses including tea, coffee and mince pies £28.50 pp

Starters

Pressed Ham Hock Terrine

with quince jelly and warm toasted truffle brioche and pea shoots

Home Cured Salmon Gravlax Parcel

filled with Cornish crab cucumber spaghetti and citrus dressing

Butternut Squash and Gorgonzola Soup

served with spiced hazelnut croutons (contains nuts)

Sautéed Calves Liver and Caramelised Shallots

with sage and lemon butter and wild rocket

Palate Cleanser: Champagne Granite with Raspberry Popping Candy and Candid Lemon

Mains

Traditional Roast Norfolk Turkey

with chipolata and bacon roll, sage apricot and cranberry stuffing with a rich red wine jus

Aubergine Parcel with Feta Cheese

stuffed baby pimento with spicy couscous, mushrooms stuffed with spinach
served with a red pepper pesto (contains nuts) (V)

Seared Fillet of Halibut and Deep Fried Cornish Crab Fritter

on a bed of asparagus and pea risotto served with a lemon basil oil

Herb Thyme Crusted Lamb Rump

served with butternut squash puree and root vegetables with a wild mushroom jus
All served with a selection of seasonal vegetables and potatoes

Desserts

Traditional Christmas Pudding with brandy sauce

Chocolate & Orange Crème Brulee served with brandy snaps and crème chantilly

Irish Cream and Salted Caramel Cheesecake with white chocolate ice cream

*If you would like to discuss any dietary requirements then please do so at your time of booking or before your booking date so we can ensure we can meet your needs.