

Christmas Day

Selection of Canapés



Amuse-bouche

Chicory leaf, basil infused whipped goat's cheese and salted caramel walnuts



Chilled green pea soup, buttermilk snow, Parma ham tuille and toasted brioche croute

Seared king scallops, cauliflower puree, crispy seaweed, chard cauliflower and a caper and parsley butter

Lightly spiced vegetable and chickpea strudel with a sweet tomato and roasted red pepper sauce

Pulled venison and pigeon Bon Bon's, sauerkraut, sauteéd chestnuts, bacon and caramelised apple and an orange gel



Blood orange sorbet and candied zest



Roast Norfolk turkey, sage and onion sausage meat stuffing wrapped in streaky bacon, chipolata and pan gravy

Sous vide lamb chump, herb crusted lamb cutlet, lamb ragu and redcurrant reduction

Pan fried fillet of sea bass, cockle mousse toastie, saffron cream and tomato herb concasse and crispy kale

Wild mushroom and thyme suet pudding, port and mushroom sauce, roasted shallots, parsnip crisp and redcurrants

All served with roast potatoes and seasonal vegetables



Dark chocolate and hazelnut cheesecake, brandy snap thin, caramel hazelnut crumb and white chocolate ganache

Sloe gin and cherry mousse, coconut chocolate bar, wild cherry ice-cream and black cherry granita

Christmas pudding, brandy soaked plums, toasted almonds and sweet brandy sauce

Locally sourced cheeses, celery ribbons, candied walnuts, apple sponge and a grape compote with a selection of crackers and butter barrels



Petit fours, Mince pies, Coffee and Mints

£75.00 Per Person, £37.50 Per Child