

Christmas *Day*

Selection of festive canapés

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Amuse Bouche:

Pulled venison and quails scotch egg, shallot and bramley apple chutney

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Smoked salmon, watermelon, beetroot glaze, pickled baby vegetables, crisp salmon skin, mint blossom and capers

Braised pig's cheek, apple and sultana ragu, caraway jus, airbag and black pudding crumb, crisp pancetta

Pidgeon breast wellington, wild mushroom duxelles, port and bay leaf reduction, smoked roasted shallots, cep powder

Open ravioli of roasted vegetables, butternut squash veloute, parmesan crisp, basil oil and baby basil leaf

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Sorbet

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Roasted Norfolk turkey, sage, onion and cranberry stuffing, wrapped in streaky bacon, chipolata and pan gravy

Pan fried red mullet, mussel, pea, pancetta, broad bean and mint fricassee, parsley and dill oil, lemon cress

Wild mushroom, garlic, baby spinach and chive bread and butter pudding, sweet potato purée, binham blue beignets, thyme anglaise

Saddle of deer, twiglets, blueberries and baby onions, chocolate and blueberry sauce

All served with duck fat roasted potatoes, roasted carrots, parsnips and brussel sprouts

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Cappuccino pannacotta, hazelnut and chocolate ganache, brioche doughnuts, aerated chocolate, caramelized white chocolate ice cream

Local cheeses, crackers, dried fruits, candied walnuts, chutney, celery ribbons, butter barrels

Christmas pudding, plums, cranberries, blueberries & red currents, toasted flaked almonds & sweet brandy sauce

Mulled winter fruits, almond sponge, honeycomb, cinnamon & orange ice-cream, candied orange zest, vanilla pod tuille

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Dusted mince pies, tea, coffee, mints and handmade petit fours

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£75.00 per person