



**Champagne & canapes on arrival
Followed by a 5-course lunch**

£105 pp

12.30pm or 5pm

Our favourite canapes

Wild mushroom & tarragon tartlet, pickled quails egg
Whipped nduja & mascarpone Gougere
Parmesan & black olive puff pastry straws
Smoked salmon & dill crème fraiche blinis

First Course

Pressed ham hock, rabbit fois gras terrine, pineapple chutney, crostini

Fish Course

Seared scallop, shellfish bisque, taramasalata, Granny Smith apple

Main Course

Roast Norfolk turkey, goose fat potatoes & all the trimmings

Dessert

Chef Christmas puddings with brandy custard

CHRISTMAS DAY

Finished with a selection of British cheeses, biscuits, grapes, chutney & artisan breads