



CHRISTMAS DAY 2021

CANAPES

Wild mushroom & tarragon tartlet, pickled quails egg
Smoked Applewood cheese gougere
Sherry soaked fig, Parma ham and mascarpone blinis
Smoked salmon, avruga caviar and crème fraiche cone

FIRST COURSE

Duck liver and foie gras parfait, cherry and cranberry jelly,
pineapple chutney, pain d'épices

SECOND COURSE

Seared scallops, Romesco sauce
Morcella sausage, Pedro ximenez

MAIN COURSE

Roast Norfolk turkey, goose fat potatoes & all the trimmings

DESSERT

Chef's Christmas pudding with brandy custard

CHEESE

A selection of British cheeses, biscuits, grapes, chutney & artisan
breads

Champagne & canapes on arrival
Followed by a 5-course lunch
£105 pp
12.30pm or 5pm