

CHRISTMAS DAY MENU

SNACKS

Venison Shoulder Croquette, beetroot relish **DF GF**

Oak-Smoked Haddock Arancini, coronation sauce **GF**

Salt Baked Celeriac, date caramel, pickled pear **GF VG**

START

Beetroot & Apple cured Chalk Stream Trout, Champagne pickled Cabbage, Linseed Cracker **GF DF**

Roscoff Onion soup, Parmesan scone **VG GFA**

Thetford Black Pork & Pistachio Terrine, Date & prosciutto **GFA**

MAIN

Roast Shalford Turkey, Pigs in blankets, Apricot & Chestnut Stuffing, Cranberry Sauce, Gravy **GFA**

Brussel Sprouts & Pancetta , Roast Potatoes, Honey Glazed Seasonal Roots

Miso Marinated Monkfish, Sea vegetable & Mussel Broth, Crispy Cavolo Nero **GF**

Butternut Squash & Mushroom Pithivier, Tempura Enoki, Parsley & Celeriac Cream **VG**

Barsham Beer Braised Ox Cheek, Rosti Chip, Fennel & Sprout top Remoulade, Shallot **GF**

DESSERT

Lillypud Christmas Pudding, Brandy Custard, poached Clementine **VG**

Black Cherry & Kirsch Trifle

Dark Chocolate Marquise, Orange Crème Fraîche, Tiffin

AFTERS

Tea, Coffee & Petit Fours

Quince Pate de Fruit **GF VG**

White Chocolate & Westleton Lavender Truffle **GF**

Pistachio & Cranberry Nougat **GF N**