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# CHRISTMAS DAY

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**£249 per person**

(Half price for children under 12 years)

## STARTERS

Choose One

Jerusalem Artichoke & Cauliflower Velouté

*Perigord truffle*

Roast Beetroot & Chestnut Terrine

*Goat's cheese mousse, cranberry*

Parma Ham & Guinea Fowl

*Apricot chutney, hazelnut crumble, brioche*

Steamed Atlantic Halibut

*Baby fennel, apple, smoked eel & sea herbs*

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Lobster Consommé

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## MAIN COURSE

Choose One

Roast Fillet of Angus Beef Wellington (cooked medium)

*Girolles, Dauphinoise potatoes, Cavolo Nero, thyme jus*

Crown of Norfolk Bronze Turkey

*Fruit stuffing, chipolatas, traditional garnish, château potatoes - carved at your table*

Pan-Roasted Wild Sea Bass

*Butternut squash gnocchi, sapphire, Palourde clams, citrus sauce*

Open Lasagne of Morels

*Walnut pesto, raisin compote, rosemary Hollandaise*

## Accompaniments served with all main courses

*Château Potatoes*

*Truffle-roasted Sprouts*

*Spiced Root Vegetables*





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## Artisan Cheese Canapés

*Montgomery cheddar on sourdough bread, Perl Las Blue cheese on an oat cracker*

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## DESSERT

Choose One



### Traditional Christmas Pudding

*Brandy custard*

### Blood Orange & Vanilla Cheesecake

*Vanilla jelly, orange segments, orange crisp, sorbet*

### Chocolate Bauble

*Biscuit moelleux, chocolate mousse, cherry compôte, chocolate crumble  
with hot chocolate sauce*

### Warm Apple Pressé

*Shortcrust pastry, rum & raisin ice-cream, apple crisp*

\* Coffee, Tea & Mince Pies \*



**Executive Chef: Rob Creaser**