



CHRISTMAS DAY MENU'S 2017 £85

A glass of NV Billecart-Salmon, Brut Réserve Champagne served on arrival

STARTERS

Spiced pumpkin soup, rocket pesto

Parsnip & nutmeg mousse, mulled wine poached figs, cocoa husk

Potted goose, toasted sourdough & pickled salsify

Smoked Chalk stream trout, charred cucumber, sour cream & cranberries

Blood orange sorbet & Christmas vodka

MAINS

Castlemead turkey, roasted butternut, caramelised shallot puree, chestnuts & Madeira jus

Pan-fried Hake, dill mash, brown shrimps, grilled fennel, pomegranate dressing

Baked Cooleeney goat's cheese, pickled baby beets, smoked almonds & watercress

Norfolk Horn lamb loin, crushed hay-baked celeriac, tenderstem broccoli, sage jus

SIDES

Roast potatoes

Pigs in blankets

Brussels sprouts & smoked bacon

Mulled wine braised red cabbage

PUDDINGS

Valrhona chocolate & hazelnut tart, roasted pear, praline clotted cream

Bramley apple pie, caramelised chestnuts, cinnamon parfait

Christmas pudding, custard, whiskey ice cream

Selection of British cheese, fruits & biscuits