



CHRISTMAS DAY MENU 2018

ARRIVAL AT 12.00 NOON

Fizz and canapés, lunch served promptly at 13.00hrs

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Amuse Bouche – crispy oyster with seaweed Mayo

Choose one of the below:

- Jerusalem artichoke soup, with white truffle oil
- Salmon gravlax, sour cream, potato pancakes
- Baked camembert with apple jam and pistachio

Amuse Bouche – Pea bon bon with maple crisp

TO FOLLOW

Choose one of the below:

- Roast Suffolk turkey, Christmas crumble, pigs in blanket
- Roast Cod, herb vinaigrette, toasted broccoli, sprouts and chestnuts
- Wild Mushroom and Squash Wellington

All main courses served with roast potatoes and freshly prepared vegetables for the table

Amuse Bouche – Limoncello sorbet

TO END

Choose one of the below:

- Champagne trifle
- Traditional Christmas pudding
- A selection of English Cheese

Coffee and Petit Fours

Price Per Person £85.00

Please note:

FOOD ALLERGIES AND INTOLERANCES: Before ordering, please speak to our staff about your requirements. Please mention all food allergies to your server.

Gluten free bread is available upon request

All our dishes are freshly prepared to order, so there may be a short wait during busy periods

A discretionary service charge of 12.5% will be added to parties of 8 or more