



Christmas Festive Menu

Lunchtime two courses 40

Evening 3 courses & Prosecco 55

Starters

Butternut squash velouté, Rosary Ash goats cheese beignet

Priors Hall ham hock & parsley terrine, baked apple & sage

Staithe Smokehouse salmon, heritage beetroots, buttermilk & dill sauce

Caramelised Conference pear & Binham blue salad, radicchio, candied walnuts, honey & mustard dressing

Mains

Roast Norfolk turkey crown, duck fat roast potatoes, cranberry & sage stuffing, mulled wine braised red cabbage, pigs in blanket. Seasonal vegetables & turkey gravy

Roasted bream fillet, crushed Jerusalem artichokes, pot roast fennel, shellfish & Madeira jus, samphire

Root vegetable & potato pithivier, spiced pumpkin puree, braised petit onions, red wine sauce

Braised Herefordshire beef feather blade, Walsingham cheddar mash, bacon & onion bourguignon

Dessert

Callebaut 70% dark chocolate delice, yogurt sorbet

Christmas pudding, caramelised marzipan, brandy sauce

Vanilla & Baileys crème brûlée, caramelised white chocolate & pistachio biscotti



Christmas Day Menu

135 per person

Canapés

Duck parfait profiteroles, cherry glaze
Smoked haddock & quails egg scotch egg
Roast squash fondant, tomato ragu, nettle salsa

Starters

Ravioli of Norfolk lobster, bisque, samphire, pickled kohlrabi
Pressed Aylesbury duck leg, whipped duck liver, smoked duck ham, macerated cherries
Warm Lincolnshire poacher custard, confit yolk, grilled brassicas, black garlic & truffle

Mains

Roast Norfolk Turkey crown, stuffed turkey thigh with a pork, pistachio & cherry stuffing, duck fat roast potatoes, sprouts, baby parsnips, mulled wine braised red cabbage, turkey gravy

Dry aged fillet of Herefordshire beef & braised shin of beef, duck fat roast potatoes, sprouts, baby parsnips, mulled wine braised red cabbage, Yorkshire pudding, red wine jus

Butter poached halibut, Orkney scallop, grilled leek, champagne sauce, caviar

Dessert

Christmas pudding, mulled berries, caramelised marzipan, brandy sauce

Callebaut 70% chocolate delice, coco nib, Neals Yard yoghurt sorbet

Fen Farm Baron Bigod & Mrs Walsingham cheddar, frozen grapes, citrus honey, Neal's Yard sourdough crackers

Petit Fours