



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