

Christmas Day

Menu

£145 per person | Under 10's £65

A Glass of Fizz on Arrival

Chefs Bread, Olive Oil & Marinated Olives

STARTERS

Roasted Celeriac, Parsnip & Chestnut Soup (ve.gf)

Smoked Salmon, beetroot, fresh orange segments and dill mayonnaise

Pan Roasted King Scallops, roasted cauliflower puree, pea shoots and crispy pancetta

Insalata Burrata dattarini tomatoes, wild rocket, creamy mozzarella and fresh basil oil (v)

Parfait al' Arancia chicken liver and cognac pate, red onion marmalade, toasted bread

MAIN COURSE

Traditional Norfolk Turkey

Herb Roasted Pork Tenderloin with pancetta & redcurrant red wine jus

our roasts are served with roast potatoes, greens, brussel sprouts & pancetta,
pigs in blanket and honey glazed parsnips

Bistecca con Gamberoni

scotch sirloin steak, king prawn, hand-cut chips and roasted root vegetables

Pan-Seared Hake

lemon, dill and champagne butter sauce, heritage carrots, tenderstem broccoli and new potatoes

Ravioli al Tartuffo

asparagus and ricotta filled pasta parcels in a light creamy truffle sauce (v)

DESSERTS

Classic Tiramisu

Christmas Pudding
Brandy Sauce

Sicilian Lemon Tart
Berry Compote

Pannetone Bread & Butter Pudding
Vanilla Custard, Amaretti Crumbs

Selection of Cheeses, Grapes, Red Onion Chutney & Crackers

We would like to wish you all a
Merry Christmas
and a Happy and Healthy New Year

