

Christmas Day

GLUTEN FREE

Starters

Smoked Salmon Roulade layered with chive & lemon cream cheese, topped with king prawns and served with croutons and horseradish mayo

Duck Liver & Apricot Brandy Pâté with sticky fig chutney and gluten free bread

Herb Pea Velouté with shredded ham hock and a soft-centre poached egg, served with gluten free bread

Wild Mushroom & Gouda Gratin (V*) with Parma ham shards gluten free bread

**(Vegetarian option available)*

Mains

To prevent cross-contamination, your chosen main course will be served to your table with a feast of festive accompaniments, including:

Sage & onion salted roast potatoes, Braised red cabbage with port, Creamy leeks with smoked pancetta lardons, Herb roasted sweet potato, carrots and parsnips and Rosemary dauphinoise potato

Roasted Festive Meats Ask our chef for your choice of meats including Norfolk Turkey, Honey & Mustard Gammon, Peppered Sirloin of Beef, Rosemary Glazed Lamb

Pan Fried Cod Supreme with clam, prawn and mussel chowder, fondant potato and creamy wilted spinach

Desserts

Traditional Christmas Pudding served with brandy cream

Baileys Crème Brulee with handmade chocolate truffles

This is a preview menu for Christmas Day 2022.

All details are subject to change.