



Festive Menu 2018

To Start

Mushroom & roasted chestnut velouté (v)

spiced apple caramel, truffle foam

Pressed game terrine

St John's chutney, walnut pastry, dressed salad

Scottish smoked salmon

Shallots, capers, crème fraîche, pea shoots

Smoked & confit duck croquette

Beetroot emulsion, slow cooked duck egg, micro watercress.

Main courses

Roast Norfolk turkey

Goose fat roast potatoes, pigs in blankets, cranberry & chestnut stuffing, turkey gravy

Roast Sirloin of British Beef

Served Pink, Yorkshire Pudding, Roasting juices

Fillet of gilt head bream

Citrus crushed potatoes, wilted greens, sauce vierge

Weighbridge nut & root vegetable roast

Vegetarian roast potatoes, tomato & basil sauce

(All main courses served with traditional family served vegetables for the table)

Desserts

Christmas Pudding,

Creamy brandy sauce

Dark chocolate marquise

Hazelnut biscotti, honeycomb

Egg nog panna cotta

mulled berry compote & fresh mint

British cheese trio

St Johns chutney, celery, grapes, savoury biscuits

£40 per person, inclusive of vat.

(please speak to us about any dietary requirements you may have)