



Christmas Party Menu

To start

Leek & potato soup, smoked dapple cheese beignet (*m,e,g*)

Woodland mushroom & salsify salad, chicory, marinated artichoke, shallot, pickled walnuts (*m,su*)

Beetroot & apple marinated salmon, horseradish crème, lemon curd, herb oil (*m,f,e,su*)

Pressed terrine of local game, roasted chestnuts, pickled pear, raisin purée (*n,g,su*)

To follow

Free range roasted Norfolk turkey, stewed cranberries, apple & ginger stuffing, bread sauce, Brussels sprouts, roast potatoes, carrots, parsnips & chipolata (*m,su,n,c,g*)

Fillet of line-caught sea bass, potato & leek terrine, buttered spinach, charred baby leek, vanilla foam (*m,su,c,f*)

Fillet mignon of 'Hevingham farm' beef & slow braised ox cheek, watercress & potato purée with a fricassee of woodland mushrooms, tomato & grain mustard, red wine jus, horseradish (*m,su,c*)

Pumpkin & sage ravioli, pumpkin puree, roasted butternut squash, buttered chard, Binham Blue cheese, toasted walnuts, olive oil & nutmeg dressing (*m,e,g,n*)

To finish

Christmas pudding, brandy custard, vanilla spiced ice cream (*m,n,e,g,su*)

Lemon cheesecake, passion fruit curd, macaroon (*m,e,g*)

Dark chocolate tart, crème patissiere, kirsch cherry compote (*m,e,g*)

East Anglian cheese board, apple & date chutney, walnuts, honey & biscuits (*m,g,su,n*)

Tea or coffee, mince pies and mint chocolates

£40 per person

Allergens

*g-gluten/wheat | m-milk | c-celery | mo-mollusc | cr-crustacean | e-egg / mu-mustard /se-sesame / s-soya
n-nuts / p-peanuts / l-lupin / f-fish | su-sulphur dioxide*

Our staff will be happy to advise on allergens or any other dietary requirements.

VAT is included at 20%. A discretionary 10% service charge will be added to your bill. The service charge is shared between all staff.