



## *Christmas Party Menu 2019*

*2 courses £23.50 3 courses £28.50*

### **Starters**

Roasted parsnip soup, parsnip bhaji , curry oil and a homemade olive oil roll

Roasted winter vegetable salad, salt baked celeriac, salsify & artichoke crisps, pickled walnuts, smoked mayonnaise

Beetroot cured salmon, pickled golden beetroot, beetroot puree, steamed leek, seaweed wafers

Smoked ham hock & mustard croquette, fig purée, glazed figs, chestnut purée, mustard dressing

### **Mains**

Norfolk bronze turkey breast and leg, pigs in blankets, glazed carrots & parsnips, brussel sprouts, goose fat roast potatoes, cranberry & sage stuffing, bread sauce, cranberry sauce, turkey jus

Braised ox cheek, piccolo parsnips, shallot Lyonnaise, horseradish dauphinoise, red wine sauce

Fillet of hake, creamed kale, parmentier potatoes, brown shrimp & caper butter

Celeriac & swede gratin, swiss chard, celeriac purée, sage gnocchi

### **Pudding**

Chocolate marquis, coffee mousse, rum syrup, blood orange, almond dressing

Passionfruit parfait, mango granita, cocoa nib tuile, chocolate soil, sorrel cress

Figgy pudding, brandy crème Anglaise, glazed fig

Selection of British cheeses, homemade festive chutney and lavosh (£3 supplement)

**N.B. this menu is only available by prior arrangement. Please see our Christmas booking information.**

**ALLERGENS - some of our food & beverages may contain allergens.**

**Please ask a member of staff for any allergen information prior to ordering.**