



Christmas Day 2018

King Scallop

chorizo, black pudding, celeriac

Salt Baked Beetroot (v)

golden cross goat's cheese, candied walnut



French Onion Soup (v)

Gruyère cheese

Duck Liver and Cherry Parfait

fruit chutney, charred brioche

Prawns with Cucumber

lemon, mustard, sorrel



Roast Norfolk Bronze Turkey

Roast Rib of Dry Aged Beef (for 2 or more)

Wild Mushroom, Squash and Chestnut Wellington (v)

brussels, parsnips, braised red cabbage, roast potatoes, carrots

Poached John Dory, Bouillabaisse

mussels, clams, prawns, rouille



Champagne Granite



Christmas Pudding

brandy ice cream

Chocolate and Spiced Orange Tart

white chocolate moussec

Lemon Meringue Pie

mulled wine poached berries



Stilton and Suffolk Brie Cheese Board