



## **CHRISTMAS DAY MENU**

**(£60 per head)**

Roasted parsnip and apple soup with chive crème fraiche

Smoked salmon and crab terrine with horseradish cream

Deep-fried baby goats cheese in a herb crumb with beetroot and honey roasted figs

Coarse chicken and duck liver pate with red onion and tomato chutney

Champagne parfait

Roast Norfolk turkey with sage and apricot stuffing, chipolata sausage, bacon roll and pan juices

Roast sirloin of beef with a sauce of shallots, tarragon, mushrooms and red wine with dauphinoise potatoes

Organic salmon with fennel, crayfish risotto cake and champagne & chervil foam

Pork fillet with glazed apples, cider jus, crisp air dried ham and braised fondant potatoes

A fricassee of wild mushrooms with a mulle feuille of asparagus and roasted Mediterranean vegetables

(All served with a selection of seasonal vegetables and potatoes)

Traditional Christmas pudding with brandy sauce

Baked citrus tart with fruit coulis and raspberry sorbet

White chocolate and Baileys mousse with vanilla cream and honeycomb

Vanilla panna cotta with spiced mulled winterberries

Coffee or tea with mince pies