



CANAPES

Wild mushroom and tarragon tartlet, quails egg
Sundried tomato & mozzarella arancini with pesto
Cured salmon, cavier, dill & crème fraiche blinis
Parmesan & chorizo gougeres

TO START

Smoked ham hock, rabbit & foie gras terrine with spiced pineapple
relish

TO FOLLOW

Seared king scallops, cauliflower, black pudding, apple & Aspoll
cider caramel

MAIN COURSE

Roast Norfolk bronze turkey, duck fat roast potatoes, seasonal
vegetables and all the trimmings

DESSERT

Chef's homemade Christmas pudding, brandy & vanilla custard

TO FINISH

A selection of cheeses
Tea and coffee

CHRISTMAS DAY

£105 per person
Champagne & canapes on arrival, followed by 4 courses plus cheese
12.30pm arrival, 1.15pm sit down