



### **Canapés**

Chorizo and parmesan gougère  
Warm mushroom tart, soft quail's egg  
Crab cake, smoked sweetcorn relish  
Beetroot and goat's cheese macaron

### **To start**

Ham hock and rabbit terrine, foie gras,  
spiced pineapple relish

### **Followed by**

Pan fried King Scallops, black pudding,  
cauliflower purée, caramelised apple

### **Main course**

Roasted Norfolk Black turkey,  
goose fat roasted potatoes, seasonal vegetables,  
traditional trimmings

### **Dessert**

Homemade Christmas pudding,  
brandy and bourbon custard

### **To finish**

Local cheese, tea and coffee

**CHRISTMAS DAY**

**£105 pp**