

# Christmas Day and Boxing Day Menu



## Starters

### Pan fried scallops

in vanilla and lime butter with baby leaves salad, salmon caviar

### Seared dill salmon

with sea vegetables and apple purée

### Chicken and apricot pressing

with pickled beetroots

### Roast butternut squash soup (v\*)

with toasted almonds

### Goat's cheese and caramelised red onion tart (v\*)

### Lobster bisque

## Main course

### Roast Norfolk black turkey

steamed sprouts, carrots, roast potatoes, sage and onion stuffing,  
bread sauce, cranberry sauce, turkey gravy

### Pan fried seabass

sprouted broccoli, chilli pepper baby squid and lemon butter sauce

### Roast beef

steamed sprouts, carrots, roast potatoes, pigs in blankets and jus

### Roasted butternut squash and feta cheese risotto (v\*)

spiced tomato sauce

## Supplements: £4.00

Grilled asparagus / Sautéed spinach / Tender stem broccoli  
Jersey royal new potatoes / Rocket and parmesan salad

## Dessert

Christmas pudding with brandy custard and plum jam

Chocolate yule log with vanilla ice cream

Winter berry cheesecake

Selection of Artisan British cheeses with honey and pear chutney and crackers

Including a glass of Champagne

2 courses £35.00 per person | 3 courses £45.00 per person

\* Vegetarian. Vegan options and other dietary requirements available on request.

Price is inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill.