

# Christmas Day Lunch


£65 pp

Book between 12:30-2:30pm (open until 4pm)

Full payment required to secure booking.


To book your table please call 01323 405157 (Mon-Fri, 9am-5pm)

## STARTERS

Dill & Beetroot Cured Gravlax with Pickled Cucumber,  
Horseradish Cream & Crusty Bread 

Creamy Cheese, Potato and Cauliflower Soup w/ Curried Cauliflower Croutons  

Duck Liver Pate with Apple & Walnut Salad and Toasted Granary Bread 

Warm Puff Pastry Beetroot Tart, topped with Local Goats Cheese,  
Rocket & Balsamic Glaze 

Rosette of Galia Melon w/ Raspberry Vinaigrette   

CHAMPAGNE & STRAWBERRY SORBET   

## MAINS

Norfolk Bronze Roast Turkey Breast w/ Roasted Potatoes, Stuffing, Cumberland  
Sausage Wrapped in Bacon & Seasonal Vegetables w/ a Thyme Gravy 

Pan Fried Sea Bass w/ Provençale Vegetable Cous Cous w/ Olive & Tomato Tapenade

Chestnut, Lentil, Spinach and Blue Cheese Wellington w/ Roasted Potatoes  
& Seasonal Vegetables 

Rioja Braised Lamb Shank w/ Parsnip Mash and Seasonal Vegetables 

Spiced Lentil & Mushroom Stew w/ Roasted New Potatoes   

## DESSERTS

Christmas Pudding w/ Plum Compote & Amaretto Sauce 

Baileys Cappuccino Gateau

Chocolate Orange Crème Brulee  

Sticky Toffee Pudding w/ Poached Pear & Vanilla Ice Cream

Vegan Chocolate Brownie w/ Vanilla Ice Cream  

 Vegetarian

 Vegan

 Gluten Free

 GF Option (This dish can be adapted to GF. Please ask for details)