



CHRISTMAS PARTY MENU



GLASS OF MULLED WINE ON ARRIVAL  FESTIVE MINCE PIES & CRACKERS
WILTSHIRE ROASTED DUSTY APE COFFEE OR TEA PIGS TEA



TO START

ROASTED PUMPKIN & APPLE VELOUTÉ

Toasted seeds, mulled cider caramel (v)

IN-HOUSE SMOKED SALMON

Wasabi crème fraiche, lemon, pickled gherkin & dill gel, brown bread crisp

SMOKED HAM HOCK TERRINE

Mulled cider, petit game chips, piccalilli



TO FOLLOW

TRADITIONAL ROAST NORFOLK TURKEY

Sage & pistachio stuffing, goose fat roast potatoes, Yorkshire pudding, turkey gravy

PAN FRIED SEA BREAM

Crispy onion & herb crust, potato terrine, samphire, purple sprouting broccoli

POTATO, TRUFFLE & CELERIAC ROULADE

Stuffed with woodland mushrooms, chestnuts, parmesan style cheese, artichoke sauce, heritage beetroot (pb)



TO FINISH

BRANDY PANNA COTTA

Amaretti crumble, Christmas pudding ice cream

CLEMENTINE MOUSSE

Vanilla poached clementine, Italian meringue, redcurrant, bitter chocolate

WINTER SPICED RICE PUDDING

Mulled wine fruit compote (pb)

£40 PER PERSON

All prices are inclusive of VAT. Please inform your server if you have any allergies or require information on ingredients we use.