

THREE-COURSE CHRISTMAS MENU

STARTERS

Beetroot terrine, pickled golden beetroot, scored onion petals served with horseradish & apple gel (ve)

Celeriac soup, crispy fried leeks & leek butter (v)

Celery & citrus-cured mackerel, smoked mackerel mousse, red cabbage & horseradish purée, baby golden beets, candied fennel, beetroot jelly

Confit duck & cranberry terrine, celeriac remoulade, pistachio crumble & watercress salad

Matcha tea-smoked chicken, avocado purée, cocktail gherkins, brioche toast & walnut powder

MAIN COURSES

Sweet potato, beetroot & vegan cheddar pithivier, spinach purée, turned rosemary potatoes & baby heritage carrots (ve)

Seared fillet of sea bream, mixed beans, fire-roasted peppers & barley cassoulet, baby carrots, Merlot jus

Norfolk turkey, sweet potato terrine, honey-roasted parsnips, Brussels sprouts, traditional stuffing

Featherblade of beef, butternut squash & thyme purée, smoked fondant potato, wholegrain mustard, curly kale & heritage carrots

DESSERTS

Warm sticky toffee pudding, toffee sauce, winter berries (ve)

Christmas pudding, brandy custard, fresh berry compôte

Sugar-dusted lemon tart, raspberry gel & pistachio dust

Chocolate & chestnut truffle torte, clementine & honeycomb

 **CAMM & HOOPER**

Menus are subject to change