



Starters

Parsnip soup (V)

Topped with parsnip crisps

Ham hock terrine

With a scotch quail egg, melba toast, dressed leaves & red onion jam

Cranberry portobello mushroom (V)

Filled and baked with Wensleydale cranberry cheese, cranberry sauce & spinach.

Smoked mackerel & salmon pâté

With pickled cucumbers & horseradish

Champagne Sorbet

Mains

Traditional Roast Turkey

With a Yorkshire pudding, goose fat roast potatoes, braised red cabbage, glazed carrots, sprouts, stuffing, a pig in blanket & pan gravy

Sweet potato & Chestnut loaf (V)

With a Yorkshire pudding, roast potatoes, braised red cabbage, glazed carrots, sprouts, sage & onion stuffing & pan gravy

Pan fried Sea Bass

With Parmenter potatoes & textures of pea

Pan fried duck breast

With fondant potato, braised red cabbage, cherry jus & fine beans

Roast rump of Lamb

With dauphinoise potato, fine beans & textures of parsnip

Tomato & Goats cheese mille-feuille (V)

With braised red cabbage, glazed carrots & sprouts

Desserts

Christmas pudding (V)

with brandy sauce, red currants & holly

Chocolate & Orange Marquise (V)

With pistachio crumb & Chantilly cream

Clementine & cranberry panna cotta

With shortbread biscuit

Cheeseboard *with a festive twist*

Cranberry wensleydale, Smoked Norfolk dapple, Walsingham & Binham Blue

Served alongside mixed crackers, spiced apple chutney, dates, honey roasted cashews & grapes

Mince Pies & Coffee to finish