Wishing you and your Family A very Happy Christmas.



Starters

French and truffle soup A la onion En croute..(v)

Wild Game and foiegras terrine, prunes ketchup, port reduction.

Pan fried scallops, Scottish lobster, cauliflower purée, sea veg, caviar sauce.

Gin and beetroot cured Sea trout, crab croquette, Dill hollandaise, capers.

Valency Goats cheese, chestnut, Cranberry boudin, figs, walnuts (v)

Main course (served with Roasted parsnips, sprouts, Duck fat roast potatoes)

Traditional free range Norfolk turkey roast with all trimmings.

Assiette of Turbot, Halibut and wild red prawns, bisque sauce .

Roasted lamb rump, braised shoulder, confit garlic.tomato and tarragon jus.

Fillet of beef, shallot tart tatin, smoked bacon duxelle, bordelaise sauce .

Pumpkin & sage Tart tatin, glazed brie, olive tapenade, smoked aubergine (v)

Desserts

Christmas pudding, conagc anglaise and candied orange.

Tate au fine of Apples,apple crumble,ginger ice cream .

Dark chocolate praline mousse, preserved cherries, pistachio ice cream .

Selection of seasonal 4 french cheese

£ 110 per person

A optional service charge of 12.5% will be added to your bill Please speak to our staff about your food allergies and intolerance before ordering.