

Starters

Juniper cured smoked salmon and apple cannelloni, radish, apple and crème fraîche slaw GF Slow braised duck, fig and pistachio terrine, apple chutney, toasted brioche loaf Spiced parsnip and carrot soup, truffle and honey crème fraîche V GF Roasted beetroot, smoked chicken, blushed tomato salad, walnut and lemon pesto GF

Mains

Traditional roasted Norfolk turkey with cranberry and chestnut stuffing, pigs in blankets, roast potatoes, sprouts, carrots and a sage gravy **G**

Sirloin of beef, spring onion and horseradish potato cake, glazed root vegetables, oxtail and wild mushroom sauce

Loch reared sea trout, smoked haddock and prawn chowder, crispy hen's egg and parsley oil **G**

Roasted squash filed with chestnut mush room, aubergine and dolcelatte, truffle and almond dressing \red{v} \red{gr}

Desserts

Luxury Christmas pudding, candied fruits and brandy sauce **v**William's pear Charlotte, ginger bread biscuit and apple sorbet **v**

Chocolate hazelnut tart, pistachio praline and salted caramel ice-cream V

Spiced apple tart, cinnamon and clementine ice-cream V





