

Christmas Party Menu

3 Courses £50

Add a glass of fizz £5

To Start

Spiced Parsnip & Apple Soup

Roasted parsnip & crisp apple soup, cinnamon crème fraîche, cracked hazelnut

Venison Carpaccio

Thinly sliced local venison, pickled beetroot & horseradish cream, watercress

Caramelised Onion & Tunworth Tartlet

Flaky pastry, sweet onion jam, finished with micro herbs

North Atlantic Prawn Cocktail

Prawns, spiced marie rose sauce, avocado, compressed cucumber, crisp gem lettuce, house bread

Main Event

Roast Norfolk Bronze Turkey

Traditional Turkey breast & leg, chestnut & sage stuffing, pigs in blankets, seasonal vegetables, cranberry & orange relish, pan gravy

Braised Beef Cheek

Slow cooked beef cheek, nutmeg spinach, roasted root vegetables, red wine jus

Pan Seared Sea Bass

Pan seared Sea Bass, truffled celeriac puree, wilted winter greens, crispy capers

Hasselback Butternut Squash

Nutmeg spiced roasted butternut squash, buttered spinach, toasted hazelnuts, with a sharp cranberry & orange relish, finished with a Yorkshire blue cheese crumb

To Finish

Mulled Wine Poached Pears

Parkin crumb, whipped lemon mascarpone, mulled wine gel, cracked hazelnut

Brioche & Treacle Tarte

Macerated golden raisin, citrus gel, clotted cream ice cream

Dark Chocolate Mousse

Black cherry compote, kirsch soaked cherries, cocoa nib crumb, cherry ice cream

Christmas Pudding

Brandy anglaise, plum & port gel, orange zest, brown butter ice cream, brandy sauce

Baron Bigod

Cracked hazelnut, honey, rosemary crackers, plum & port chutney (£3 supplement)

Petit Fours, Tea or Coffee