

Christmas Day Menu

Served with warm sourdough, rosemary and sea salt focaccia,
whipped caramelised onion butter and whipped chicken skin butter

CANAPÉS



STARTERS

Hot smoked salmon
Potato rösti, herb crème fraîche, picked shallot, salmon roe
Heritage carrot tarte Tatin
Caramelised baby carrots, puff pastry base, whipped feta,
pistachio crumb, thyme and honey glaze
Roast parsnip and apple soup
Toasted hazelnuts, parsley oil and a warm mini brioche



PALATE CLEANSER

Blackcurrant sorbet, mint and Prosecco syrup



MAINS

Traditional roast turkey
Chestnut stuffing, bacon-wrapped chipolatas, duck fat roast potatoes,
honey-glazed carrots, turkey jus
Roast rack of venison loin
Juniper and rosemary crust, parsnip purée, fondant potato,
braised red cabbage, cocoa red wine jus
Roast halibut
Saffron, shellfish velouté, fennel and leek fondue, herb crushed new potatoes,
dill and lemon oil
Butternut squash, chestnut and sage pithivier
Roast butternut squash, chestnut, ricotta and sage filling,
brown butter and sage velouté, wilted winter greens

DESSERT

Dunn's traditional Christmas pudding
Brandy sauce, dried fruit and brandy compote

Eggnog crème brûlée
Eggnog infused custard, nutmeg sugar crust,
mini gingerbread biscuit

Chestnut and pear pavlova
Crisp meringue shell, vanilla chestnut cream,
poached pear caramel shards, toasted almonds



CHEESE COURSE

Binham Blue, Suffolk Gold, Bungay Brie
fig chutney, quince jelly, biscuits, grapes
- Optional £8 supplement -



Café du Monde Coffee or Newby Loose-Leaf Tea
Mini mince pies and petits fours